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Concentrated date juice — Specifications and test methods

Jus de dattes concentré — Spécifications et méthodes d'essai

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Foreword

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Introduction

Phoenix dactylifera, commonly known as date or date palm, is a flowering plant species in the palm family, cultivated for its edible sweet fruit. The species is widely cultivated across Northern Africa, the Middle East and South Asia, and is naturalized in many tropical and subtropical regions worldwide.

One of the most important date products is concentrated date juice, which is used as a sweetener in relevant industries. Date juice concentrate is a sweet-tasting syrup derived from the date fruit. Their sugars offer a better natural alternative to other types of sweeteners. It is one of the best ways of ensuring that you have a constant supply of dates since it is self-preserving. A great combination of nutritional benefits makes it one of the best substitutes for white sugar, for instance. The food processing industry is becoming increasingly reliant on the juice concentrate as a taste enhancer. It is used in different foods including ice cream, jams, jellies and soft drinks. The juice can also be added to desserts, tea and coffee.

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Concentrated date juice — Specifications and test methods

1 Scope

This document specifies the requirements and test methods to produce concentrated date juice.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 750, Fruit and vegetable products — Determination of titratable acidity

ISO 1842, Fruit and vegetable products — Determination of pH

ISO 2173, Fruit and vegetable products — Determination of soluble solids — Refractometric method

ISO 5522, Fruits, vegetables and derived products — Determination of total sulphur dioxide content

 $ISO\ 7466, Fruit\ and\ vegetable\ products-Determination\ of\ 5-hydroxymethyl furfural\ (5-HMF)\ content$

EN 1131, Fruit and vegetable juices - Determination of the relative density

EN 1133, Fruit and vegetable juices - Determination of the formol number

EN 1135, Fruit and vegetable juices - Determination of ash hips://standards.itch.avcatalog/standards/stxtc650d4c8-15ae-4972-a78b-

EN 1140, Fruit and vegetable juices - Enzymatic determination of D-glucose and D-fructose content - NADPH spectrometric method

EN 12146, Fruit and vegetable juices - Enzymatic determination of sucrose content - NADP spectrometric method

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at https://www.iso.org/obp
- IEC Electropedia: available at http://www.electropedia.org/

3.1

concentrated date juice

unfermented product, preserved exclusively by physical means, which is capable of fermenting after reconstitution

Note 1 to entry: Water is removed from the product until the product has a soluble date solids content of not less than $20\,\%$ mass fraction, from the unfermented but fermentable date juice.

Note 2 to entry: It may be turbid or clear. The concentrated date juice may be clarified by clarifying aid and filter (see CODEX STAN 192-201).

4 Specifications

Table 1 — Physicochemical and sensorial specifications

Specification	Limit	Test method		
brix	70 ± 2 at 20 °C (g/100 g)	ISO 2173		
acidity	0,5 (g/100 g)	ISO 750		
ash	1,5 to 3 (g/100 g)	EN 1135		
рН	4 to 4,5	ISO 1842		
density	1,35 ± 0,05 at 20 °C (g/mm ³)	EN 1131		
SO ₂	< 20 ppm ^a (mg/l)	ISO 5522		
sucrose	< 5 (g/100 g)	EN 12146		
fructose/glucose	0,5 to 1,5	EN 1140		
formalin number	> 30 (ml/100 ml)	EN 1133		
hydroxy methyl furfural	< 10 ppm ^a (mg/kg)	ISO 7466		
foreign materials	absence	_		
Sensorial test				
appearance	clear, viscose liquid	_		
taste	typical, off flavours free	_		
colour	colourless, yellow	_		
a ppm = parts per million. 1 en STANDARD PREVIEW				

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5 Test methods

The concentrated date juice shall be tested for conformity to the requirements given in this document and to the test methods given in Table 1. 38da80114623/iso-fdis-24673

6 Packaging and labelling

6.1 Packaging

The products shall be packaged in clean, food grade packaging material that is protected from contaminants. The packaging materials and process shall not contaminate the products, which can otherwise affect their technological, nutritional or sensory quality.

6.2 Labelling

The following particulars shall be marked or labelled on each container and case:

- a) the name of the material, and the trademark or brand name, if any;
- b) the name and address of the manufacturer or packer;
- c) the batch or code number;
- d) the net mass, or gross mass (according to the request of the importing country);
- e) the producers;
- g) the expiry date;
- f) any other marking required by the purchaser, such as year of harvest and packing date (if it is known).

Bibliography

[1] CODEX STAN 192-201, General Standard for Food Additives

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