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**Concentrated date juice —  
Specifications and test methods**

*Jus de dattes concentré — Spécifications et méthodes d'essai*

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## Contents

	Page
<b>Foreword</b>	<b>iv</b>
<b>Introduction</b>	<b>v</b>
<b>1 Scope</b>	<b>1</b>
<b>2 Normative references</b>	<b>1</b>
<b>3 Terms and definitions</b>	<b>1</b>
<b>4 Specifications</b>	<b>2</b>
<b>5 Test methods</b>	<b>2</b>
<b>6 Packaging and labelling</b>	<b>2</b>
6.1 Packaging	2
6.2 Labelling	2
<b>Bibliography</b>	<b>3</b>

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## Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

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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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