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Concentrated date juice — Specifications and test methods

Jus de dattes concentré — Spécifications et méthodes d'essai

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ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

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Foreword

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The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see www.iso.org/directives).

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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

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.

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.

Concentrated date juice — Specifications and test methods

1 Scope

This document specifies the requirements and test methods for 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-hydroxymethylfurfural (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*

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).