

PRODUCT SPECIFICATION



Date: 24/02/2020
Product Name: **CARAMEL FLAVOURED SAUCE**
Brand: **MONIN GOURMET SAUCES**
Packaging: Plastic bottle
Weight: Various
Primary shelf life: 18 months
Secondary shelf life: 4 weeks, stored in a clean, dry and cool place (<25°C)
Manufacturer: Georges Monin SAS, France



Ingredients: Skimmed sweetened condensed **milk** (26,7%), sugar, water, glucose syrup, caramel, **butter** (4,2%), modified starch : E1442, natural flavouring, colour : E150a, salt, emulsifier : E471, Preservative : E202, acid : citric acid.

Caramel content : 8%.

Contains **milk**.

% weight :

Skimmed sweetened condensed milk	26,70
Sugar	23,200
Water	15,00
Glucose syrup	20
Caramel	8,00
Butter	4,20
Modified starch (E1442)	1,00
Colour (E150a)	0,50
Natural Flavouring	1,00
Salt	0,100
Emulsifier (E471)	0,100
Preservative : potassium sorbate	0,100
Acid : citric acid	0,100

Chemical analysis:

Total soluble solids: 69.0 ±2° Brix

Acidity (g/l - anh à pH 8.1): NA

Density: 1.300 g/cm³

Moisture: na

Colour: E150a

Organoleptic analysis:

Texture: Thick and smooth

Flavour: characteristic of caramel

Colour: Little brown

Additives:

Stabilizers: E1442

Emulsifier: E471^Δ

Added preservatives: E202

Other additives: E330

Heavy metals mg/kg:

Lead: < 0.5

Copper: < 0.2

Arsenic: < 0.1

Allergens: **Milk**



Nutritional values for 100 ml:

Energy (kcal/kJ):	378-1600
Proteins (g) :	3.4
Fat (g):	4.7
Saturated fat (g):	3.2
Carbohydrates (g):	79.3
Sugars (g):	71.5
Salt (g):	0.29

Microbiological values

Total plate count: < 5000/g
Enterobacter 30°C : <10/g
Salmonella: absence in 25g
Listeria: absence in 25g
Staphylococcus coagulativus: <10/g
Mould and yeast : <5/g
E. Coli: <10/g

Signature of Quality Manager:
Company Seal: