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PRODUCT SPECIFICATION**Date:** 26/03/2019

Name	COCONUT SYRUP
Flavour	COCONUT
Glass shelf life	24 Months
Plastic shelf life	18 Months

Storage conditions before opening: room temperature (<25°C).

Storage conditions after opening: 3 months at room temperature, closed in a clean, dry place.

Dilution advice: 1 volume of syrup for 8 volumes (water, cocktail or other applications)

**Ingredients:**

Sugar, water, natural coconut flavouring with other natural flavourings, emulsifier: acacia gum.

Major allergens: NONE**% Weights:**

sugar	61.30
water	37.16
natural coconut flavouring with other natural	1.21
acacia gum	0.33

Organoleptic analysis:

Texture	liquid
Colour	cloudy white
Taste	characteristic of coconut

Chemical analysis:

Density (g/cm³)	1.294	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	<2	
Brix (°B)	61.7	+/- 0,5°Brix
pH	5.7	
Water activity	0.873	

Nutritional values for 100 ml:

Energy (kcal)	319
Energy (kJ)	1332
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	79.3
Of which sugars (g)	79.3
Fibers (g)	0
Protein (g)	0



Sodium (mg)	10.53
Salt (g)	0.03

Diet:

Suitable for	
Vegan	YES
Vegetarian	YES

Heavy Metals (mg / kg)

Lead:	< 0.5
Copper:	< 0.2
Arsenic:	< 0.1

Microbiological features

Total plate count:	<100/g
E. Coli :	Negative in 1g
Coliforms (30°C)	<10/g
Basilus Cereus	<10/g
Salmonella :	Negative in 25 g
Staphylococcus auréus	<100/g
Yeast and molds	<10/g

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