

**PRODUCT SPECIFICATION**

Date: 23/09/2020

<b>Name</b>	SALTED CARAMEL SYRUP
<b>Flavour</b>	SALTED CARAMEL
<b>Glass shelf life</b>	36 Months
<b>Plastic shelf life</b>	18 Months



Storage conditions before opening: room temperature (&lt;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 flavouring, salt, colour: E150a.

**Major allergens:** NONE**% Weights:**

sugar	61.25
water	36.39
natural flavouring	1.55
salt	0.76
E150a	0.05

**Organoleptic analysis:**

<b>Texture</b>	liquid
<b>Colour</b>	brown
<b>Taste</b>	characteristic of salted caramel

**Chemical analysis:**

<b>Density (g/cm<sup>3</sup>)</b>	1.306	+/- 0,005 g/cm3
<b>Total acidity (g/l)</b> (citric acid anhydrous equivalent at pH 8,1)	<2	
<b>Brix (°B)</b>	62.7	+/- 0,5°Brix
<b>pH</b>	6.1	
<b>Water activity</b>	0.858	

**Nutritional values for 100 ml:**

Energy (kcal)	326
Energy (kJ)	1364
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	80.3
Of which sugars (g)	80.3
Fibers (g)	0



Protein (g)	0
Sodium (mg)	403.52
Salt (g)	1.01

**Diet:**

<b>Suitable for</b>	
Vegan	YES
Vegetarian	YES

**Heavy Metals (mg / kg)**

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

**Microbiological features**

Total platecount:	<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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