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PRODUCT SPECIFICATION

Date: 23/09/2020

Name SALTED CARAMEL SYRUP
Flavour SALTED CARAMEL
Glass shelf life 36 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 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:

Texture	liquid
Colour	brown
Taste	characteristic of salted caramel

Chemical analysis:

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

Suitable for	
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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