



GEORGES MONIN S.A.S

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PRODUCT SPECIFICATION

Date: 20/03/2023

Name	Concentrated beverage with sweeteners to be diluted
Flavour	CARAMEL
Glass shelf life	18 Months
Plastic shelf life	18 Months

APPROVED
By jpetrovic at 9:10 pm, Mar 21, 2023

To be consumed within 3 months after opening. To be stored closed in a clean, dry and cool place.

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

Ingredients:

Water, bulking agent: polydextrose, natural flavouring, thickener: cellulose gum, sweeteners: sucralose, acesulfame K, acid: tartaric acid (L(+)-), colour: E150a, preservatives: potassium sorbate, sodium benzoate.

Major allergens: NONE

% Weights:

water	86.743
polydextrose	10.058
natural flavouring	2.176
cellulose gum	0.484
sucralose	0.097
acesulfame K	0.097
tartaric acid (L(+)-)	0.193
E150a	0.103
potassium sorbate	0.032
sodium benzoate	0.017

Organoleptic analysis:

Texture	liquid
Colour	amber
Taste	characteristic of caramel

Chemical analysis:

Density (g/cm³)	1.034	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	<2	
Brix (°B)	11.8	+/- 0,5°Brix
pH	3.8	
Water activity	0.984	

Nutritional values for 100 ml:

Energy (kcal)	19
Energy (kJ)	80



Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	10.0
Of which sugars (g)	0
Fibers (g)	0
Protein (g)	0
Sodium (mg)	61.94
Salt (g)	0.15

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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