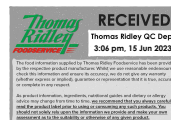


GEORGES MONIN S.A.S

5 rue Ferdinand de Lesseps
18000 BOURGES - FRANCE



Tél. : +33(0)2.48.50.64.36
Fax : +33(0)2.48.50.62.67
Web site : www.monin.com

PRODUCT SPECIFICATION



Date: 05/01/2021

Name	Concentrated beverage with sweeteners to be diluted
Flavour	VANILLA
Glass shelf life	18 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:

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

Major allergens: NONE

% Weights:

water	88.192
polydextrose	10.083
natural flavouring	0.756
cellulose gum	0.485
sucralose	0.097
acesulfame K	0.097
tartaric acid (L(+)-)	0.193
potassium sorbate	0.032
sodium benzoate	0.017
natural vanilla flavouring	0.048

Organoleptic analysis:

Texture	liquid
Colour	light yellow
Taste	characteristic of vanilla

Chemical analysis:

Density (g/cm³)	1.031	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	<2	
Brix (°B)	11	+/- 0,5°Brix
pH	3.8	
Water activity	0.987	

Nutritional values for 100 ml:

Energy (kcal)	13
----------------------	----



Energy (kJ)	56
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	10.0
Of which sugars (g)	0.4
Fibers (g)	0
Protein (g)	0
Sodium (mg)	61.41
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