

**PRODUCT SPECIFICATION**

Date: 06/02/2023

<b>Name</b>	Gingerbread Syrup
<b>Flavour</b>	GINGERBREAD
<b>Glass shelf life</b>	36 Months
<b>Plastic shelf life</b>	24 Months

**APPROVED***By jpetrovic at 12:08 pm, May 03, 2023***Other Shelf life:** 12Months (BIB)

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:**

Sugar, water, natural flavouring, acid: citric acid, natural cinnamon flavouring with other natural flavourings, colour: E150a.

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

sugar	63.8058988
water	35.3533304
natural flavouring	0.5845690
citric acid	0.1690895
natural cinnamon flavouring with other natural	0.0573107
E150a	0.0298016

**Organoleptic analysis:**

<b>Texture</b>	liquid
<b>Colour</b>	brown
<b>Taste</b>	characteristic of gingerbread

**Chemical analysis:**

<b>Density (g/cm<sup>3</sup>)</b>	1.309	+/- 0,005 g/cm3
<b>Total acidity (g/l)</b> (citric acid anhydrous equivalent at pH 8,1)	<2	
<b>Brix (°B)</b>	64.3	+/- 0,5°Brix
<b>pH</b>	3.1	
<b>Water activity</b>	0.851	

**Nutritional values for 100 ml:**

Energy (kcal)	337
Energy (kJ)	1408
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	83.7



Of which sugars (g)	83.5
Fibers (g)	0
Protein (g)	0
Sodium (mg)	12.03
Salt (g)	0.03

**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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