

PRODUCT SPECIFICATION

Date: 23/09/2021

| | |
|---------------------------|----------------|
| Name | LAVENDER SYRUP |
| Flavour | LAVENDER |
| Glass shelf life | 24 Months |
| Plastic shelf life | 12 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, lavender essential oil, acid: citric acid, natural flavouring, colours: E129, E133. E129: may have an adverse effect on activity and attention in children.

Major allergens:NONE**% Weights:**

| | |
|------------------------|---------|
| sugar | 61.7515 |
| water | 37.2950 |
| lavender essential oil | 0.6179 |
| citric acid | 0.2645 |
| natural flavouring | 0.0695 |
| E129 | 0.0012 |
| E133 | 0.0004 |

**Organoleptic analysis:**

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|----------------|----------------------------|
| Texture | liquid |
| Colour | violet |
| Taste | characteristic of lavender |

Chemical analysis:

| | | |
|---|-------|-----------------|
| Density (g/cm³) | 1.296 | +/- 0,005 g/cm3 |
| Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1) | <2 | |
| Brix (°B) | 62.2 | +/- 0,5°Brix |
| pH | 3 | |
| Water activity | 0.855 | |

Nutritional values for 100 ml:

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|------------------------|------|
| Energy (kcal) | 324 |
| Energy (kJ) | 1353 |
| Fat (g) | 0 |
| Of which saturates (g) | 0 |



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|---------------------|-------|
| Carbohydrate (g) | 80.0 |
| Of which sugars (g) | 80.0 |
| Fibers (g) | 0 |
| Protein (g) | 0 |
| Sodium (mg) | 11.14 |
| Salt (g) | 0.03 |

Diet:

| | |
|---------------------|-----|
| Suitable for | |
| Vegan | YES |
| Vegetarian | YES |

Heavy Metals (mg / kg)

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|----------|-------|
| 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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