

PRODUCT SPECIFICATION



Date: 29/03/2022

Name LIME SYRUP
Flavour LIME
Glass shelf life 18 Months
Plastic shelf life 9 Months

APPROVED

By jpetrovic at 3:16 pm, Jun 22, 2022

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

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

Ingredients:

Sugar, water, acid: citric acid, concentrated lime and lemon juice, natural flavouring, natural lemon-lime flavouring, emulsifiers: acacia gum, E445, colours: E161b, E133. Total fruit juice: 20%, including 12% lime juice. Contains **sulphites**.

Major allergens: Sulphites and sulphur dioxide > 10 mg/l or kg (SO2)

% Weights:

sugar	49.16779
water	42.13771
citric acid	4.96256
concentrated lime and lemon juice	3.14190
natural flavouring	0.37201
natural lemon-lime flavouring	0.17733
acacia gum	0.02078
E445	0.00297
E161b	0.01693
E133	0.00002

Organoleptic analysis:

Texture	liquid
Colour	cloudy slight green
Taste	characteristic of lime

Chemical analysis:

Density (g/cm³)	1.241	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	34.8	+/-10% g/l
Brix (°B)	52.3	+/- 0,5°Brix
pH	2.2	
Water activity	0.9	

Nutritional values for 100 ml:

Energy (kcal)	258
Energy (kJ)	1080



Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	61.5
Of which sugars (g)	61.4
Fibers (g)	0
Protein (g)	0
Sodium (mg)	10.85
Salt (g)	0.03

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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