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PRODUCT SPECIFICATION

Date: 09/06/2021

| | |
|---------------------------|--------------|
| Name | LYCHEE SYRUP |
| Flavour | LYCHEE |
| 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, natural lychee flavouring, concentrated lemon juice, colour: E163. Total fruit juice: 15%, including 10% lychee juice.

Major allergens: NONE**% Weights:**

| | |
|---------------------------|--------|
| sugar | 61.083 |
| water | 33.407 |
| natural lychee flavouring | 4.774 |
| concentrated lemon juice | 0.733 |
| E163 | 0.003 |

Organoleptic analysis:

| | |
|----------------|---------------------------|
| Texture | liquid |
| Colour | orangish with pink glints |
| Taste | characteristic of lychee |

Chemical analysis:

| | | |
|---|-------|-----------------|
| Density (g/cm³) | 1.31 | +/- 0,005 g/cm3 |
| Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1) | 3.4 | +/-1 g/l |
| Brix (°B) | 64.6 | +/- 0,5°Brix |
| pH | 3.2 | |
| Water activity | 0.846 | |

Nutritional values for 100 ml:

| | |
|------------------------|------|
| Energy (kcal) | 339 |
| Energy (kJ) | 1416 |
| Fat (g) | 0 |
| Of which saturates (g) | 0 |
| Carbohydrate (g) | 84.2 |
| Of which sugars (g) | 82.4 |
| Fibers (g) | 0 |



| | |
|-------------|-------|
| Protein (g) | 0 |
| Sodium (mg) | 10.96 |
| 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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