

GEORGES MONIN S.A.S5 rue Ferdinand de Lesseps
18000 BOURGES - FRANCE**APPROVED***By jpetrovic at 9:30 am, Apr 25, 2022*

Tél : +33(0)2 48 50 64 36

Fax : +33(0)2.48.50.62.67

Web site : www.monin.com

PRODUCT SPECIFICATION**Date:** 08/03/2022

Name PEACH SYRUP
Flavour PEACH
Glass shelf life 18 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, acid: citric acid, concentrated peach juice, natural flavouring, concentrated lemon juice, colour: E163. Total fruit juice: 13%, including 10% peach juice.

Major allergens:NONE**% Weights:**

| | |
|--------------------------|-------|
| sugar | 62.57 |
| water | 33.79 |
| citric acid | 1.34 |
| concentrated peach juice | 1.23 |
| natural flavouring | 0.58 |
| concentrated lemon juice | 0.48 |
| E163 | 0.01 |

Organoleptic analysis:

| | |
|----------------|-------------------------|
| Texture | liquid |
| Colour | orange |
| Taste | characteristic of peach |

Chemical analysis:

| | | |
|---|-------|-----------------|
| Density (g/cm³) | 1.31 | +/- 0,005 g/cm3 |
| Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1) | 9.3 | +/-1 g/l |
| Brix (°B) | 64.4 | +/- 0,5°Brix |
| pH | 2.6 | |
| Water activity | 0.846 | |

Nutritional values for 100 ml:

| | |
|------------------------|------|
| Energy (kcal) | 338 |
| Energy (kJ) | 1412 |
| Fat (g) | 0 |
| Of which saturates (g) | 0 |



| | |
|---------------------|-------|
| Carbohydrate (g) | 83.1 |
| Of which sugars (g) | 83.0 |
| Fibers (g) | 0 |
| Protein (g) | 0 |
| Sodium (mg) | 11.28 |
| 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 |

Issued by the R&D Service

006709v4 - 141378