

PRODUCT SPECIFICATION

Date: 16/02/2021

Name	GINGERBREAD SYRUP
Flavour	GINGERBREAD BANANA
Glass shelf life	36 Months
Plastic shelf life	24 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 flavouring, acid: citric acid, natural cinnamon flavouring with other natural flavourings, colour: E150a, preservative: E202.

Major allergens:NONE**% Weights:**

sugar	63.82
water	35.53
natural flavouring	0.45
citric acid	0.09
natural cinnamon flavouring with other natural	0.06
E150a	0.03
E202	0.02

Organoleptic analysis:

Texture	liquid
Colour	brown
Taste	characteristic of gingerbread

Chemical analysis:

Density (g/cm³)	1.308	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	<2	
Brix (°B)	64.2	+/- 0,5°Brix
pH	4.3	
Water activity	0.87	

Nutritional values for 100 ml:

Energy (kcal)	337
Energy (kJ)	1407
Fat (g)	0
Of which saturates (g)	0



Carbohydrate (g)	83.6
Of which sugars (g)	83.5
Fibers (g)	0
Protein (g)	0
Sodium (mg)	11.27
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