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PRODUCT SPECIFICATION

Date: 10/03/2021

Name	STRAWBERRY SYRUP
Flavour	STRAWBERRY
Glass shelf life	24 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, concentrated strawberry juice, natural flavouring, acid: citric acid, colour: E163. Strawberry juice: 18%.

Major allergens:NONE

% Weights:

sugar	62.58
water	33.52
concentrated strawberry juice	1.53
natural flavouring	1.22
citric acid	0.69
E163	0.46

Organoleptic analysis:	
Texture	liquid
Colour	red
Taste	characteristic of strawberry

Chemical analysis:

Density (g/cm³)	1.31	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	5.7	+/-1 g/l
Brix (°B)	64.4	+/- 0,5°Brix
pH	2.9	
Water activity	0.849	

Nutritional values for 100 ml:

Energy (kcal)	339
Energy (kJ)	1415
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	83.7
Of which sugars (g)	83.6

Fibers (g)	0
Protein (g)	0
Sodium (mg)	11.99
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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