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**Sirops Guiot**

102, rue Etienne Bancel

59970 Fresnes-sur-Escaut

**PRODUCT SPECIFICATION**

|  |  |
| --- | --- |
|  | **Date:** 24/03/2023 |
| **Name** | Caramel Syrup |
| **Flavour** | CARAMEL |
| |  |  | | --- | --- | | **Glass shelf life** | 24Months | | |
| |  | | --- | | 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 7 volumes (water, cocktail or other applications) | |

**Ingredients:**

|  |
| --- |
| Sugar syrup, water, flavourings, colours: sulphite ammonia caramel, plain caramel. |

**Major allergens**:NONE

**% Weights:**

|  |  |
| --- | --- |
| liquid sugar | 97.669 |
| water | 1.779 |
| flavours | 0.470 |
| sulphite ammonia caramel | 0.075 |
| plain caramel | 0.007 |

|  |  |
| --- | --- |
| **Organoleptic analysis:** | |
| **Texture** | liquid |
| **Colour** | brown |
| **Taste** | characteristic of caramel |

**Chemical analysis:**

|  |  |  |
| --- | --- | --- |
| **Brix (°B)** | 66.8°B | +/- 5% |
| **Density (g/ cm³)** | 1.325 g/cmᵌ | According brix table |
| **Specific gravity** | 1.327 | According brix table |
| **Added sugar**  **(g/l)** | 880 g/l | According brix table |
| **Total acidity (g/l)** | 0.1 | +/- 2g/l |
| **Bottling temperature (°C)** | 70°C | +/- 15°C |
| **pH** | NC |  |
| **Water activity** | NC |  |

|  |  |
| --- | --- |
| **Nutritional values for 100 ml:** |  |

|  |  |
| --- | --- |
| Energy (kcal) | 354 |
| Energy (kJ) | 1481 |
| Fat (g) | 0 |
| Of which saturates (g) | 0 |
| Carbohydrate (g) | 88.1 |
| Of which sugars (g) | 88.1 |
| Fibers (g) | 0 |
| Protein (g) | 0 |
| Sodium (mg) | 11.61 |
| 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**   |  |  | | --- | --- | | Totalplatecount: | <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 | |

Controlled by the Quality Service

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