

## Tate's Maple Flavour Syrup

Revision Date: 30 January 2023

Specification Number: T-N3333

Revision Number: 9.0

**Product Code** N3333 Maple Flavour Syrup

**Alternative names** Maple flavour syrup, Tate's maple flavour syrup, Maple flavour cane sugar syrup.

### Product Description

Maple natural flavouring blended with golden syrup – a partially inverted refiners syrup originating from a cane sugar syrup solution. It is a pale golden amber viscous syrup. It can be used in any recipe where maple syrup is required. Use in baking to add flavour and sweetness to cakes and biscuits or use as a pouring sauce for pancakes and waffles

**Ingredient Declaration:** "Partially inverted refiners syrup, Natural flavouring" or "Golden syrup, Natural flavouring".

**Botanical Source of sugar:** Sugar cane.

### Chemical and Physical Characteristics

Invert	48.0 ± 3.0%.
Sucrose	30 ± 3.0%.
Ash	6.0% max.
Solids (refract. uncorr.)	79.0 ± 1.0° Brix.
pH (50°Bx)	5.3 ± 0.5.
Natural Maple flavouring	0.3%.
Colour	(Lovibond 500 Series 25mm cell, neat) 260 ± 40. OR 2,500 – 4,500 IU.

(% values are w/w on a wet basis).

### Microbiological Characteristics

Mesophilic bacteria/g	500 cfu max.
Yeasts/g	100 cfu max.
Moulds/g	100 cfu max.
Salmonellae	Not detected in 25g.
E. Coli	Not detected in 1g.
Staph Aureus	Not detected in 1g.

### Food Safety

SO <sub>2</sub>	<10 mg/kg.
Lead	1 mg/kg max.
Arsenic	1 mg/kg max.
Copper	10 mg/kg max.

Issued by: E. Akerman



Approved by: P. Davidson



## Packaging

This product is packed into both retail and industrial packed formats.

Foodservice: 2.8kg, 7.257kg Jerricans.

Industrial product: 25kg pails, 1250kg CEVA returnable pallets and Shutz 1250kg IBC's.

## Shelf Life

This product has a best before end month/year of 18 months from production.

## Storage Conditions

Store in ambient conditions avoiding extremes in temperature and humidity.

**Allergen Status:** This product is Allergen free as defined by European Commission Directives 2000/13/EC, 2007/68/EC and European Commission Regulation 2009/41/EC (Gluten  $\leq$  20ppm).

**GMO Status:** This product is not derived from a genetically modified crop and does not contain GM materials as defined by European commission Regulations 2003/1829/EC and 2003/1830/EC.

**Place of Production/ Packaging:** Produced in the UK using partially inverted refiners syrup made from raw cane sugar of non-UK origin.

**Origin of primary production:** Cane sugar is non-UK origin (See Country of origin statement).

**Fair Trade:** This product is available as Fair Trade on request.

**Religious certification:** Kosher Pareve (non Passover), Halal

## Mandatory Nutritional Information (per 100g)

Energy (kJ)	1327.7
Energy (kcal)	312
Fat (g)	0
of which saturates	0
Carbohydrate (g)	78.0
of which Sugars	78.0
Protein (g)	0.1
Salt (g)	0

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T&L Sugars Ltd reserve the right to amend product specifications subject to giving reasonable notice to the customer.