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PRODUCT SPECIFICATION

Date: 06/02/2023

Name Gingerbread Syrup
Flavour GINGERBREAD
Glass shelf life 36 Months
Plastic shelf life 24 Months

APPROVED*By jpetrovic at 12:08 pm, May 03, 2023***Other Shelf life:** 12Months (BIB)

To be consumed within 3 months after opening. To be stored closed in a clean, dry and cool 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.

Major allergens:NONE**% Weights:**

sugar	63.8058988
water	35.3533304
natural flavouring	0.5845690
citric acid	0.1690895
natural cinnamon flavouring with other natural	0.0573107
E150a	0.0298016

Organoleptic analysis:

Texture	liquid
Colour	brown
Taste	characteristic of gingerbread

Chemical analysis:

Density (g/cm³)	1.309	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	<2	
Brix (°B)	64.3	+/- 0,5°Brix
pH	3.1	
Water activity	0.851	

Nutritional values for 100 ml:

Energy (kcal)	337
Energy (kJ)	1408
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	83.7



Of which sugars (g)	83.5
Fibers (g)	0
Protein (g)	0
Sodium (mg)	12.03
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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