

GEORGES MONIN S.A.S5 rue Ferdinand de Lesseps
18000 BOURGES - FRANCE

Tél. : +33(0)2.48.50.64.36

Fax : +33(0)2.48.50.62.67

Web site : www.monin.com

**PRODUCT SPECIFICATION**

Date: 13/05/2022

Name	CINNAMON SYRUP
Flavour	CINNAMON
Glass shelf life	24 Months
Plastic shelf life	18 Months

APPROVED
By jpetrovic at 8:32 am, Feb 20, 2023

Other Shelf life: 12Months ()

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 8 volumes (water, cocktail or other applications)

Ingredients:

Sugar, water, acid: citric acid, natural cinnamon flavouring with other natural flavourings, natural flavouring, colours: E150a, E163.

Major allergens:NONE**% Weights:**

sugar	61.74
water	37.58
citric acid	0.23
natural cinnamon flavouring with other natural	0.23
natural flavouring	0.14
E150a	0.04
E163	0.04

Organoleptic analysis:

Texture	liquid
Colour	light amber
Taste	characteristic of cinnamon

Chemical analysis:

Density (g/cm³)	1.296	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	<2	
Brix (°B)	62.1	+/- 0,5°Brix
pH	3	
Water activity	0.87	

Nutritional values for 100 ml:

Energy (kcal)	322
Energy (kJ)	1346
Fat (g)	0
Of which saturates (g)	0



Carbohydrate (g)	80.4
Of which sugars (g)	80.0
Fibers (g)	0
Protein (g)	0
Sodium (mg)	11.69
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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