

GEORGES MONIN S.A.S5 rue Ferdinand de Lesseps
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By jpetrovic at 7:58 am, Apr 25, 2022

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PRODUCT SPECIFICATION

Date: 08/03/2022

Name	CARAMEL SYRUP
Flavour	CARAMEL
Glass shelf life	36 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, natural flavouring, acid: citric acid, colour: E150a.

**Major allergens:** NONE**% Weights:**

sugar	61.097
water	37.011
natural flavouring	1.570
citric acid	0.275
E150a	0.047

Organoleptic analysis:

Texture	liquid
Colour	brown
Taste	characteristic of caramel

Chemical analysis:

Density (g/cm³)	1.293	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	<2	
Brix (°B)	61.9	+/- 0,5°Brix
pH	3.1	
Water activity	0.875	

Nutritional values for 100 ml:

Energy (kcal)	323
Energy (kJ)	1349
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	79.3
Of which sugars (g)	79.3
Fibers (g)	0



Protein (g)	0
Sodium (mg)	10.54
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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