

PRODUCT SPECIFICATION



Date: 20/03/2023

Name	Concentrated beverage with sweeteners to be diluted
Flavour	STRAWBERRY
Glass shelf life	12 Months
Plastic shelf life	9 Months

APPROVED

By jpetrovic at 9:07 pm, Mar 21, 2023

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:

Water, bulking agent: polydextrose, acid: citric acid, concentrated strawberry juice, natural flavouring, colour: E163, thickener: cellulose gum, sweeteners: acesulfame K, sucralose, preservatives: potassium sorbate, sodium benzoate. Strawberry juice: 10%.

Major allergens:NONE

% Weights:

water	85.754
polydextrose	9.294
citric acid	1.601
concentrated strawberry juice	1.159
natural flavouring	0.966
E163	0.580
cellulose gum	0.483
acesulfame K	0.060
sucralose	0.054
potassium sorbate	0.032
sodium benzoate	0.017

Organoleptic analysis:

Texture	liquid
Colour	dark red
Taste	characteristic of strawberry

Chemical analysis:

Density (g/cm³)	1.035	+/- 0,005 g/cm3
Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1)	7.7	+/-1 g/l
Brix (°B)	11.9	+/- 0,5°Brix
pH	3.2	
Water activity	0.954	

Nutritional values for 100 ml:

Energy (kcal)	19
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Energy (kJ)	81
Fat (g)	0
Of which saturates (g)	0
Carbohydrate (g)	10.5
Of which sugars (g)	1.5
Fibers (g)	0
Protein (g)	0
Sodium (mg)	62.58
Salt (g)	0.16

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