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PRODUCT SPECIFICATION

Date: 16/02/2022

Name Madagascar Vanilla Syrup

Flavour VANILLA

Glass shelf life 36 Months

Plastic shelf life 24 Months

APPROVED*By jpetrovic at 9:28 am, Sep 02, 2022***Other Shelf life:** 12Months ()

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 vanilla flavouring, acid: citric acid, natural flavouring.

Major allergens:NONE**% Weights:**

sugar	63.95
water	34.45
natural vanilla flavouring	1.25
citric acid	0.18
natural flavouring	0.17

Organoleptic analysis:

Texture	liquid
Colour	amber
Taste	characteristic of vanilla

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)	64.5	+/- 0,5°Brix
pH	3	
Water activity	0.849	

Nutritional values for 100 ml:

Energy (kcal)	341
Energy (kJ)	1425
Fat (g)	0
Of which saturates (g)	0



Carbohydrate (g)	84.0
Of which sugars (g)	83.9
Fibers (g)	0
Protein (g)	0
Sodium (mg)	11.30
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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