

PRODUCT SPECIFICATION

Date: 13/02/2023

| | |
|---------------------------|---|
| Name | Concentrated beverage with sweeteners to be diluted |
| Flavour | GINGERBREAD |
| Glass shelf life | 18 Months |
| Plastic shelf life | 18 Months |

APPROVED

By jpetrovic at 8:11 am, Sep 18, 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, natural flavouring, thickener: cellulose gum, sweeteners: sucralose, acesulfame K, acid: tartaric acid (L(+)-), natural ginger flavouring with other natural flavourings, colour: E150a, preservatives: potassium sorbate, sodium benzoate.

Major allergens: NONE

% Weights:

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|--|--------|
| water | 88.556 |
| polydextrose | 9.330 |
| natural flavouring | 0.970 |
| cellulose gum | 0.485 |
| sucralose | 0.097 |
| acesulfame K | 0.097 |
| tartaric acid (L(+)-) | 0.193 |
| natural ginger flavouring with other natural flavourings | 0.121 |
| E150a | 0.102 |
| potassium sorbate | 0.032 |
| sodium benzoate | 0.017 |

Organoleptic analysis:

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| Texture | liquid |
| Colour | amber |
| Taste | characteristic of gingerbread |

Chemical analysis:

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| Density (g/cm³) | 1.031 | +/- 0,005 g/cm3 |
| Total acidity (g/l) (citric acid anhydrous equivalent at pH 8,1) | <2 | |
| Brix (°B) | 10.8 | +/- 0,5°Brix |
| pH | 3.8 | |
| Water activity | 0.984 | |

Nutritional values for 100 ml:



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|------------------------|-------|
| Energy (kcal) | 13 |
| Energy (kJ) | 55 |
| Fat (g) | 0 |
| Of which saturates (g) | 0 |
| Carbohydrate (g) | 10.2 |
| Of which sugars (g) | 0.4 |
| Fibers (g) | 0 |
| Protein (g) | 0 |
| Sodium (mg) | 61.93 |
| Salt (g) | 0.15 |

Diet:

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|---------------------|-----|
| Suitable for | |
| Vegan | YES |
| Vegetarian | YES |

Heavy Metals (mg / kg)

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|----------|-------|
| Lead: | < 0.5 |
| Copper: | < 0.2 |
| Arsenic: | < 0.1 |

Microbiological features

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| 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 |