

# **PRODUCT SPECIFICATION**

Simply Sugar Free Vanilla Flavour Syrup

		Issue Date	13/12/18
		Version	002
		Status	Active
		Product Category	Sugar Free Syrup
PRODUCT NAME	Simply Sugar Free Vanilla Flavour Syrup  Simply Sugar Free Vanilla Syrup – a flavoured sugar free syrup (contains sweetener) for adding flavour to beverages, including coffee etc.		р
PRODUCT DESCRIPTION			
IBC PRODUCT CODE	IBC1LTRSFVAN		
PACK SIZE	1 litre		
PACKAGING FORMAT	6 x	1Litre	
NUMBER OF CASES PER PALLET	92	(4 layers of 23)	
USAGE INSTRUCTIONS			
Add portion (approximately 15ml)	to b	everage and stir before consumption	
INGREDIENT DECLARATION			
Water, Glycerine, Natural Flavour	ing,	Sweetener: Sucralose, Salt, Preserva	ative: E202, Citric acid
ADDITIONAL REQUIREMENTS			
N/a			
ALLERGEN DECLARATION			



For allergens, including cereals containing gluten, please see ingredients in **Bold**.

Additional Information: N/a

### **CAUTIONARY / ADVISORY STATEMENT**

Contains glycerine (17%) - excessive consumption may induce laxative effects. Contains Sweetener - Sucralose.

## **NUTRITIONAL STANDARDS**

	Per 100ml product as sold	
Energy	kJ	385
Energy	kcal	91
Fat	g	0.0
Of which Saturates	g	0.0
Carbohydrates	g	20.4
Of which Sugars	g	0.0
Protein	g	0.0
Salt	g	0.3

#### PRODUCT SUITABILITY - Product suitable for

Ovo-Lacto Vegetarians	CERTIFIED
Vegans	YES
Gluten Free (<20ppm Gluten)	YES
Halal	CERTIFIED
Kosher	YES

## **GENETIC MODIFICATION (GMO)**

This product does not contain any genetically modified organisms or GMO derivatives

#### **IRRADIATION**

This product does not contain any irradiated materials

#### PRODUCT HANDLING

Durability Type	BBE
Traceability / Lot code format used	DOP dd/mm/yyyy Batch code yyyy xx BBE mm/yyyy
Shelf life unopened (stored as below)	36 months
Shelf life opened (stored as below)	12 months
Storage Temperature and Conditions	



Unopened	•	Store in dry, cool ambient conditions, away from heat sources and odorous materials.	
Opened	syrup residues. Do not ref	Keep container closed. Keep cap area clean and free from syrup residues. Do not refrigerate – crystals may form in the liquid at low temperature.	
MICROBIOLOGICAL TESTING			
	Target	Maximum	
TVC cfu/g	<1000	5000	
Yeast & Mould cfu/g	<200	500	

100

Absent

<50

Absent

Enterobacteriaceae cfu/g

Salmonella in 25g

APPROVAL	
This product specification has been	en approved by:
Signature:	Simon Jones
Name:	Simon Jones
Position:	Technical Manager
Date:	13/12/18