

# **PRODUCT SPECIFICATION**

Simply Amaretto Flavour Syrup

		Issue Date	13/12/18	
		Version	002	
		Status	Active	
		Product Category	Syrup	
PRODUCT NAME	Simply Amaretto Flavour Syrup			
PRODUCT DESCRIPTION	Amaretto Flavour Syrup – a flavoured sugar syrup for adding flavour to beverages, including coffee etc.			
IBC PRODUCT CODE	IBC1LTRAMR			
PACK SIZE	1 litre e			
PACKAGING FORMAT	6 x 1Litre			
NUMBER OF CASES PER PALLET	92 (4 layers of 23)			
USAGE INSTRUCTIONS				
Add portion (approximately 15ml) to beverage and stir before consumption				
INGREDIENT DECLARATION				
Sugar, Water, Glycerine, Natural Flavouring, Salt, Preservative 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 (16%) - excessive consumption may induce laxative effects.

## **NUTRITIONAL STANDARDS**

	Per 100ml product as sold	
Energy	kJ	1361
Energy	kcal	320
Fat	g	0
Of which Saturates	g	0
Carbohydrates	g	78.2
Of which Sugars	g	58.8
Protein	g	0
Salt	g	0.25

# 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



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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		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	
Enterobacteriaceae cfu/g	<50		100	
Salmonella in 25g	Absent		Absent	

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