

PRODUCT SPECIFICATION

Simply Sugar Free Gingerbread Flavour Syrup

	Issue Date	13/12/18
	Version	002
	Status	Active
	Product Category	Sugar Free Syrup
PRODUCT NAME	Simply Sugar Free Gingerbread Flavour Syrup	
PRODUCT DESCRIPTION	Simply Sugar Free Gingerbread Syrup – a flavoured sugar free syrup (contains sweetener) for adding flavour to beverages, including coffee etc.	
IBC PRODUCT CODE	IBC1LTRSFGBR	
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 beverage and stir before consumption	
INGREDIENT DECLARATION	Water, Glycerine, Natural Flavouring, Sweetener: Sucralose, Salt, Colour: E150a, 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 (17%) - excessive consumption may induce laxative effects.
 Contains Sweetener - Sucralose.

NUTRITIONAL STANDARDS

	Per 100ml product as sold	
Energy	kJ	387
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	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:	<i>Simon Jones</i>
Name:	Simon Jones
Position:	Technical Manager
Date:	13/12/18