

PRODUCT SPECIFICATION

Simply Caramel Flavour Syrup

		Issue Date	13/12/18	
		Version	002	
		Status	Active	
		Product Category	Syrup	
PRODUCT NAME	Simply Caramel Flavour Syrup			
PRODUCT DESCRIPTION	Caramel Flavour Syrup – a flavoured sugar syrup for adding flavour to beverages, including coffee etc.			
IBC PRODUCT CODE	IBC1LTRCAR			
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, Flavouring, Salt, Colour: E150a, Preservative: E202, Citric acid				
ADDITIONAL REQUIREMENTS				
N/a				



ALLERGEN DECLARATION

For	allergens.	including	cereals co	ntaining	aluten.	please s	see ind	aredients	in	Bo	bld

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	1366	
Energy	kcal	321	
Fat	g	0.0	
Of which Saturates	g	0.0	
Carbohydrates	g	78.1	
Of which Sugars	g	58.8	
Protein	g	0.0	
Salt	g	0.26	

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 us	ed	DOP dd/mm/yyyy Batch code yyyy xx BBE mm/yyyy				
Shelf life unopened (stored as below)		36 months				
Shelf life opened (stored as belo	w)	12 months				
Storage Temperature and Cond	itions					
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						
	Targ	et	Maximum			
TVC cfu/g	<100	00	5000			
Yeast & Mould cfu/g	<200)	500			
Enterobacteriaceae cfu/g	<50		100			
Salmonella in 25g	Abse	ent	Absent			

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