

### PRODUCT SPECIFICATION

	Issue Date	13/12/18
	Version	002
	Status	Active
	Product Category	Syrup
<b>PRODUCT NAME</b>	Simply Strawberry Flavour Syrup	
<b>PRODUCT DESCRIPTION</b>	Strawberry Flavour Syrup – a flavoured sugar syrup for adding flavour to beverages, including coffee etc.	
<b>IBC PRODUCT CODE</b>	IBC1LTRSTR	
<b>PACK SIZE</b>	1 litre e	
<b>PACKAGING FORMAT</b>	6 x 1Litre	
<b>NUMBER OF CASES PER PALLET</b>	92 (4 layers of 23)	
<b>USAGE INSTRUCTIONS</b>		
Add portion (approximately 15ml) to beverage and stir before consumption		
<b>INGREDIENT DECLARATION</b>		
Sugar, Water, Glycerine, Natural Flavouring, Acid: Citric acid, Colour: E163, Salt, Preservative: E202		
<b>ADDITIONAL REQUIREMENTS</b>		
N/a		
<b>ALLERGEN DECLARATION</b>		
For allergens, including cereals containing gluten, please see ingredients in <b>Bold</b> .		
Additional Information: N/a		
<b>CAUTIONARY / ADVISORY STATEMENT</b>		
Contains glycerine (16%) - excessive consumption may induce laxative effects.		

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<b>NUTRITIONAL STANDARDS</b>		
	Per 100ml product as sold	
Energy	kJ	1341
Energy	kcal	316
Fat	g	0
Of which Saturates	g	0
Carbohydrates	g	76.9
Of which Sugars	g	57.9
Protein	g	0
Salt	g	0.25
<b>PRODUCT SUITABILITY – Product suitable for</b>		
Ovo-Lacto Vegetarians	CERTIFIED	
Vegans	YES	
Gluten Free (<20ppm Gluten)	YES	
Halal	CERTIFIED	
Kosher	YES	
<b>GENETIC MODIFICATION (GMO)</b>		
This product does not contain any genetically modified organisms or GMO derivatives		
<b>IRRADIATION</b>		
This product does not contain any irradiated materials		
<b>PRODUCT HANDLING</b>		
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.	
<b>MICROBIOLOGICAL TESTING</b>		
	Target	Maximum
<b>TVC cfu/g</b>	<1000	5000
<b>Yeast &amp; Mould cfu/g</b>	<200	500
<b>Enterobacteriaceae cfu/g</b>	<50	100
<b>Salmonella in 25g</b>	Absent	Absent

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### APPROVAL

This product specification has been approved by:

Signature:

*Simon Jones*

Name:

Simon Jones

Position:

Technical Manager

Date:

13/12/18