

PRODUCT SPECIFICATION

Simply Sugar Free Hazelnut Flavour Syrup

		Issue Date	13/12/18	
		Version	002	
		Status	Active	
		Product Category	Sugar Free Syrup	
PRODUCT NAME	Simply Sugar Free Hazelnut Flavour Syrup		rup	
PRODUCT DESCRIPTION	Simply Sugar Free Hazelnut Syrup – a flavoured sugar free syrup (contains sweetener) for adding flavour to beverages, including coffee etc.			
IBC PRODUCT CODE	IBC1LTRSFHAZ			
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, 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	386
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				
	Targ	get	Maximum	
TVC cfu/g	<10	00	5000	
Yeast & Mould cfu/g	<20	0	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			