



PRODUCT SPECIFICATION

Name of the food:	Caramel Sugar Syrup		
Article number:	10021		
Product description:	Caramel sugar syrup is produced on the basis of sucrose by controlled heat exposure and adjusted with water to a dry substance content of 75 %.		
Appearance:	dark brown, viscous liquid, water-soluble		
Odor / taste:	tart-aromatic, caramel-like		
Recommended dosage:	depending on the respective product properties: 1-5 : 1000		
Ingredients:	Caramel sugar syrup		
Microbiological parameters:	Total aerobic mesophilic plate count (ISO4833 a) < 100 cfu/g Coliform bacteria (ISO4832 a) < 10 cfu/g E. coli (ISO16649-2 a) < 10 cfu/g Yeasts (ISO7954 a) < 10 cfu/g Molds (ISO7954 a) < 10 cfu/g Osmotolerant yeasts (Baumgart (a)) < 10 cfu/g		
Physical parameters:	Method	Value	
		Density (20 °C)	
		1.320 g/cm³ +/-0.05	
		Viscosity (20 °C)	
		1500 mPas	
		PH-value (1:1)	
	potentiometric	2.5 +/-0.5	
		Color value EBC units	
	photometric	15500 +/- 500	
		Dry matter content	
	refractometric	75 % +/- 1	
		Conductive ash content	
	ICUMSA	max. 1.2 g/100g	
		(in dry matter)	
Nutritional information per 100 g (calculated):			
	Energy:	1065 / 252 kcal	
	Fat:	0 g	
	of which saturates:	0 g	
	Carbohydrate:	59 g	
	of which sugars:	9,3 g	
	Fiber:	0 g	
	Protein:	0 g	
	Salt:	0 g	



Allergens according to Regulation (EU) 1169/2011:

None.

Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.
This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

Information on nanotechnology and ionizing radiation:

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

Information about specific diets:

	Suitable	Certificate available
kosher	yes	no
halal	yes	no
vegetarian	yes	
vegan	yes	

Country of origin: Germany

Minimum shelf life: 12 months at 20°C (+/-5°C) and dry storage

Packaging:

10021-17-01 1.25 kg plastic bottles; 12 bottles in a carton;
10 cartons per layer; 4 layers = 40 cartons per pallet

10021-25-01 25 kg plastic canister;
(pre-order item) 12 canisters per layer; 2 layers per pallet = 24 canisters per pallet

10021-43-01 1300 kg IBC container
(pre-order item)

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Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information.
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