



PRODUCT SPECIFICATION



DE-ÖKO-001
EU agriculture

Product name:	Organic invert sugar syrup
Product number:	10820
Name of the food:	Organic invert sugar syrup
Organic inspection body number:	DE-ÖKO-001
Registration number:	D-SN-001-5166-B
Product description:	The basis for the production of invert sugar syrup is crystalline sucrose from sugar beet from controlled organic agriculture in Germany or the EU, which is dissolved in drinking water, heated, inverted, neutralized, filtered and bottled.
Appearance:	yellow, clear, slightly viscous liquid
Taste:	sweet, honey-like
Fields of application:	Invert sugar syrup, liquid is intended for the production of foodstuffs, e.g. bakery and confectionery products of all kinds. In baked goods, invert sugar syrup enhances the browning of the crust and crumb and contributes positively to the typical aroma of fresh baked goods. Due to its reduced water activity and increased osmotic pressure, invert sugar syrup has more pronounced preservative properties than sucrose solutions, which have a positive effect during storage and processing as well as in finished products, e.g. by keeping baked goods fresh.
Storage stability:	for canisters of 12.5 kg: at least 1 year when stored without temperature fluctuations, dry and dark at 17-22 °C in original sealed containers.
Ingredients:	Invert sugar syrup.
Physical parameters:	
pH value:	5.0 +/- 1
Density at 20 °C:	1.320 g/cm ³ +/-0.02
Dry mass content:	70 % +/- 2 %
Invert sugar content in dry matter:	minimum 90 %mas +/- 2 %
Glucose:	35 % +/- 2 %
Fructose:	32 % +/- 2 %
Sucrose:	< 1 %



		Actual value	maximum value
Microbiological parameters:	Aerobic mesophilic total plate count	<10 CFU/g	10 ³ cfu/g
	Yeasts	<10 CFU/g	10 ² cfu/g
	Molds	<10 CFU/g	10 ² cfu/g

Nutritional information per 100 g (calculated):

Energy:	1218 kJ / 287 kcal
Fat:	0 g
of which saturates:	0 g
Carbohydrate:	71 g
of which sugars:	65 g
Fiber:	0 g
Protein:	0 g
Salt:	0.15 g

Allergens according to Regulation (EU) 1169/2011:

Contains none of the allergens listed there.

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 special diets:	possible?	Certificate available?
Kosher	yes	no
Halal	yes	no
Vegetarian	yes	
Vegan	yes	

Packaging:

10820-13-01	12.5 kg plastic jerry can with tamper-evident closure 20 jerry cans per layer; 2 layers per pallet = 40 jerry cans
-------------	---

This document was created electronically and is valid without signature. With the creation of this specification, all previous versions lose their validity. The specification is valid from the date of printing until revoked, it is not subject to an automatic amendment service.
The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.
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.
Improper transport and/or improper storage may result in quality changes that are beyond our control.
In the case of the specified regulations, reference is made to the applicable law in the currently valid version.