



TECHNICAL DATA SHEET

Version 4 : 20/06/16

Recipe : S2980V1L2

Name : **CARAMEL SYRUP TEISSEIRE BARMAN**

Brand / Supplier

TEISSEIRE

Sugar, water, flavouring, colour: caramel (E150a), caramel.

Ingredient list

Specifications :

Physical / chemical characteristics

Uncorrected Brix : **63.2°** minimum

PH : **5.45** +/- 0.2

Density (20°C): **1.307**

% anhydrous citric acid : **N/A**

Nutritional Facts : Average values for 100ml

Energy : **332 Kcal / 1411 KJ**

Carbohydrates : **83.0 g**

Which sugars : **83.0 g**

Contains negligible amount of fat, saturates, protein and salt.

Microbiological characteristics :

Yeast at T0 : **< 1 /ml** (GGC)

Mould at T0 : **< 5 /ml** (GGC)

Attestations :

GMO Statut :

- GMO free
- Include maize
- Include soya

☒ yes ☐ no
☐ yes ☒ no
☐ yes ☒ no

Allergen :

- Peanut
- Nuts
- Crustaceans
- Eggs
- Fish
- Celery
- Mollusc
- Cereals containing gluten
- Soybean
- Wheat
- Milk
- Sesame
- Lupin
- Mustard
- Sulphites

☐ yes ☒ no
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Net volume :

70cl / 100cl

Best Before :

36 months

Storage :

Before opening : room temperature

After opening : preferably in fridge

Use :

Dilute 1 volume of syrup in 6 to 8 volumes of water.

Approbation TEISSEIRE

S. RAYNAL
R&D Manager

Le 08/11/16