# **SPECIFICATION SHEET**

Art. No: 872062



Product name: BOURBON VANILLA FLAVORED SYRUP

Use	Food industry			
	Syrup for cocoa and coffee-based drinks, milkshakes, cocktails, desserts, ice cream.			
Dosage	According to the recipe.			
Ingredients	Sugar, water, glucose syrup, flavor, natural bourbon vanilla flavor, acid: citric acid, caramelized			
	sugar, preservatives: sodium benzoate (0.05%), potassium sorbate (0.05%).			
Ethanol content	< 0,1 %vol.			
Senzorial	Appearance: homogeneous liquid;			
characteristics	Colour: yellowish white;			
(at 20°C)	Smell and taste: typical.			
Physical-chemical	Brix (refractometer): 63,0°Brix ± 3;			
parameters	pH: 4,6 ± 0,5;			
(at 20°C)	Density: 1,30 g/cm <sup>3</sup> ± 0,02			
Nutrition	Energy: 1076,2 kJ / 253,2 kcal			
Declaration	Fat: 0,0 g;			
Average values/	Of which saturated fatty acids: 0,0 g;			
100 g	Carbohydrate: 61,9 g;			
	Of which sugars: 60,0 g;			
	Fiber: 0,0 g;			
	Protein: 0,0 g;			
	Salt: 0,05 g.			
Microbiological	NTG: max. 1000 cfu/ g;			
parameters	Enterobacteria: max. 1 cfu/ g;			
	Yeast and moulds: max. 100 cfu/ g.			
Packaging	Packaging sanitary approved, closed, ensuring good stability of the product over time.			
Storage	Store in a cool, dry place, in the original, sealed packaging. After opening use within 30 days.			
conditions	Close the packaging after each use.			
Shelf life	12 months at the recommended storage conditions.			
Transport	The product is transported in covered vehicles, clean, free from any possibility of pollution,			
	degradation or contamination.			
Observation	Homogenize the contents of the pack before use.			

This information is correct to the best of our knowledge. It is the responsibility of the user to assess the work place risks and to determinate safe working conditions. Expertarom Food Ingredients cannot assume liability for claims resulting from improper use of this product.



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### **Allergens**

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II:* **SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES.** 

Allergens	Allergen Substances	Raw materials (Ingredients)	Possible traces from cross contamination
Cereals (1) with gluten content and derivates	No		No
Crustaceans and derivates	No		No
Eggs and derivates	No		No
Fish and derivates	No		No
Peanuts and derivates	No		No
Soy and derivates	No		No
Milk and derivates	No		No
Nuts and derivates (2)	No		No
Celery and derivates	No		No
Mustard and derivates	No		No
Sesam seeds and derivates	No		No
Sulfur dioxide or sulphite as SO <sup>2</sup> (3)	No		No
Lupine and derivates	No		No
Molluscs and derivates	No		No

<sup>1)-</sup> Wheat, rye, barley, oats, or other hybrids;(2)- Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), (3)- According to REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg / kg or 10 mg / I (as S0 ²) located in the food.

#### **GMO** Declaration

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE.

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

## Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

#### Packaging material

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/ National legislation, at the date of this document preparing. This replaces the previous specification.

Quality Specialist: Zbarciog Laura

Date: 17. 10. 2024



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