## **SPECIFICATION SHEET**

Art. No: 872073





Syrup for hot drinks based on coffee.  Recommended Dosage  Ingredients  Sugar, water, glucose syrup, flavor, coconut water (0.1%), acidifier citric acid, stabilized arabic, preservatives: sodium benzoate (0.05%), potassium sorbate (0.05%).  Alcohol content <ul> <li>&lt; 1,2 %vol.</li> </ul> Senzorial characteristics (at 20°C) Appearance: homogeneous liquid; Colour: yellowish white; Smell: typical; Taste: typical   Physical-chemical parametri (at 20°C) Brix (refractometer): 64,0°Brix ± 3; pH: 4,2 ± 0,5; pH: 4,2 ± 0,5;	r gum			
Ingredients  Sugar, water, glucose syrup, flavor, coconut water (0.1%), acidifier citric acid, stabilized arabic, preservatives: sodium benzoate (0.05%), potassium sorbate (0.05%).  Alcohol content  < 1,2 %vol. Senzorial Appearance: homogeneous liquid; Colour: yellowish white; (at 20°C) Smell: typical; Taste: typical Physical-chemical Brix (refractometer): 64,0°Brix ± 3; parametri (at 20°C) Fix (1,2 %vol. Appearance: homogeneous liquid; Colour: yellowish white; Smell: typical; Taste: typical Physical-chemical parametri (at 20°C) Physical-chemical ph: 4,2 ± 0,5;	r gum			
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parametri (at 20°C) pH: 4,2 ± 0,5;				
D '' 400 / 3 000				
Density: 1,30 g/ cm <sup>3</sup> ± 0,02.				
Nutrition Declaration Energy value: 1081.3 kJ / 254.6 kcal;				
Average values/ Fat: 0.0 g;				
100 g product Of which saturated fatty acids: 0.0 g;				
Carbohydrates: 62.0 g;				
Of which sugars: 60.0 g;				
Fibre: 0.04 g;				
Protein: 0.0 g;				
Salt: 0.05 g.				
Microbiological NTG: max. 1000 cfu/ g;				
parameters Enterobacteria: max. 1 cfu/ g;				
Yeasts and moulds: max. 100 cfu/ g.				
Contaminants Complies with (CE) Regulation No. 2023/915.				
<b>ckaging</b> PP packaging (1kg) which provide good product stability over time, at the recomm				
storage conditions.				
torage conditions Store in original unopened packaging, in a cool, dry place, away from direct				
between 5 - 25°C. After opening, keep in a dry and cool place and consume within m	between 5 - 25°C. After opening, keep in a dry and cool place and consume within max. 30			
days. Close the packaging after each use.				
Shelf life 12 months at the recommended storage conditions.				
ransport The product is transported in covered vehicles, clean, free from any possibility of pollo				
degradation or contamination.				
Observation         Homogenize the contents of the package 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.

# **Allergens**



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## **SPECIFICATION SHEET**

Art. No: 872073





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	Alergen Substances	Raw materials	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	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

(1)- 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 his 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 preparation of this document. This replaces the previous specification.

Issued by:

Quality Specialist: Vasilescu Viorica

Date: 09.01.2025

