



Liquid dark candy syrup

- Product description:** The product is a brown syrup with a typical candy-flavour and is used in beer, biscuits, candy and gingerbread.
- Ingredients:** Sugar, water, invert sugar syrup, colouring agent: E150c.
- Storage conditions:** Store in a dry place, preferably at a temperature between 15-25°C. Under these conditions and in the closed, original packaging, the product must be used within 6 months after production.

Specifications:

| | Minimum | Maximum | Analysis method |
|-------------------------|---------|---------|-----------------------------|
| Brix (at 20°C) | 68,8 | 69,2 | Digital refractometer, 20°C |
| Dry matter (%) | 68,8 | 69,2 | |
| pH | 5 | 6,5 | Electrometric |
| Colour (EBC) | 180 | 220 | |
| Fructose (% of DM) | 3,5 | 7,5 | HPLC, RI detection |
| Glucose (% of DM) | 4,5 | 8,5 | HPLC, RI detection |
| Saccharose (% of DM) | 84 | 92 | HPLC, RI detection |
| Higher sugars (% of DM) | | 1 | HPLC, RI detection |

Microbiological analysis:

| | Maximum | Analysis method |
|-------------------------------|---------|------------------|
| Mesophilic bacteria (cfu/10g) | 200 | Plate count agar |
| Yeasts (cfu/10g) | 10 | O.G.Y.E. agar |
| Moulds (cfu/10g) | 10 | O.G.Y.E. agar |

Average nutritional values per 100 g product (calculated):

| | Value |
|-------------------------------------|--------------------|
| Energy | 276 kCal / 1173 kJ |
| Total protein | 0,0 |
| Total carbohydrates | 69,0 |
| - Sugars (mono - and disaccharides) | 69,0 |
| - Starch | 0,0 |
| - Polyols | 0,0 |
| Fibres | 0,0 |
| Total fat | 0,0 |
| - Saturated fatty acids | 0,0 |
| - Monounsaturated | 0,0 |
| - Polyunsaturated | 0,0 |
| - Trans fatty acids | 0,0 |

Brouwland