

PRODUCT NAME	Simply Organic Sugar Syrup with Salted Caramel Flavouring
PRODUCT DESCRIPTION	Organic Sugar Syrup with Salted Caramel Flavour – a flavoured organic sugar syrup for adding flavour to beverages, including coffee etc.
IBC PRODUCT CODE	IBCORGSA
PACK SIZE	1 litre e
PACKAGING FORMAT	6 x 1Litre
NUMBER OF CASES PER PALLET	92 (4 layers of 23)
USAGE INSTRUCTIONS	
Add portion (approximately 15ml) to beverage and stir before consumption	
INGREDIENT DECLARATION	
Organic Cane Sugar, Water*, Natural flavouring*, Salt*, Acid: Citric acid* * denotes non-organic ingredient.	
ADDITIONAL REQUIREMENTS	
Certified organic by Soil Association (GB-ORG-05) – certificate issued 19/9/18 Salt contains E535ii anticaking agent – not declarable	
ALLERGEN DECLARATION	
For allergens, including cereals containing gluten, please see ingredients in Bold . Additional Information: N/a.	
CAUTIONARY / ADVISORY STATEMENT	
N/a	

NUTRITIONAL STANDARDS		
	Per 100ml product as sold	
Energy	kJ	1241
Energy	kcal	291
Fat	g	0.0
Of which Saturates	g	0.0
Carbohydrates	g	69.0
Of which Sugars	g	69.0
Protein	g	0.0
Salt	g	2.27
PRODUCT SUITABILITY – Product suitable for		
Ovo-Lacto Vegetarians	CERTIFIED	
Vegans	CERTIFIED	
Gluten Free (<20ppm Gluten)	YES	
Organic	CERTIFIED	
Halal	NO	
Kosher	NO	
GENETIC MODIFICATION (GMO)		
This product does not contain any genetically modified organisms or GMO derivatives		
IRRADIATION		
This product does not contain any irradiated materials		
PRODUCT HANDLING		
Durability Type	Best before	
Traceability / Lot code format used	dd/mm/yyyy	
Shelf life unopened (stored as below)	36 months	
Shelf life opened (stored as below)	3 months	
Storage Temperature and Conditions		
Unopened	Store in a cool, dry place away from direct sunlight	
Opened	Store in a cool, dry place away from direct sunlight	
MICROBIOLOGICAL TESTING		
	Target	Maximum
TVC cfu/g	<1000	5000
Yeast & Mould cfu/g	<200	500
Enterobacteriaceae cfu/g	<50	100
Salmonella in 25g	Absent	Absent

REVIEWS			
Date:	Changes made with reason:	New version	Initials
21/9/18	New product	001	SJ
1/11/18	Update of shelf life to 36 months	002	SJ
14/11/18	Acid: added to citric acid and energy values corrected as reversed.	003	SJ
13/12/18	Change of address	004	SJ