

SALFIDER - FINE SAUCES

TECHNICAL DATA SHEET LIQUID CARAMEL - 1.200 GRAMS BOTTLE



Health registration: 26.958/LO

Shelf life: 18 Months

Storage: 18-25 Degrees

Transport temperature: Room temperature

Ingredients: Glucose syrup, saccharose, caramel dye E-150^a, citric acid and potassium sorbate E-202.

Type of packaging

.- **Primary:** 1.200 grams bottle

.- **Others:** Wooden pallet 80 X 120

Organoleptic characteristics: Viscous liquid

.- **Physical state:** Viscous liquid

.- **Odor / Color / Taste:** Typical caramel / dark brown / sweet caramel

Physical-chemical characteristics

.- **Net content:** 1.200 grams

.- **PH:** 3,0 – 5,0

.- **° Brix / Consistency:** 80 – 82 / 1,0– 2,0

Microbiological characteristics

.- **Aerobics 30° C 72 Hours:** Maximum 1 X 10 (4). Plate count

.- **Enterobacteria:** Maximum 1 X 10. Plate count

.- **Salmonella-Shigella:** Absence 25 grams. Plate count

Nutritional value per 100 grams of product

.- **Energy value:** 338,65 Kcal / 1.439,16 KJ

.- **Carbohydrates / Protein / Total fats:** 84,25 G / 0,12 G / 0,12 G

Allergens / Information GMOs: No contains other external allergens / No contains GMOs

Information celiac: No contains gluten. This product is included in F.A.C.E. guide (Spain celiac associations).

Once opened: Keep in a cool and dry place. This product is ready to eat.

Logistic: Units per box / Boxes per pallet / Units per pallet: 6 / 110 / 660