

INVERTED SUGAR SYRUP RS 81%

SALE DENOMINATION

Inverted sugar syrup

INGREDIENTS

Sugar, water.

MINIMUM SHELF LIFE

12 months

PRODUCT DESCRIPTION

Inverted sugar syrup obtained through acid and/or enzyme hydrolysis of an aqueous solution of sucrose.

DOSAGE AND DIRECTIONS FOR USE

Dosage at will. Used in pastry and gelato industry for its high sweetening powder, solubility in water and anti-freezing powder.

PACKAGING

Plastic bucket - content in weight 5 kg

Carton box - content in weight 10 kg (2 bucket of 5kg)

Plastic bucket - content in weight 15 kg

Plastic bucket - content in weight 25 kg

STORAGE CONDITIONS

In a closed, cool and dry place at room temperature. Transportation and storage temperatures below 12 ° C can cause part of the product to crystallize. In this case the product can be used with the crystal deposit or heated at 70°-75°C to resolubilize the crystallized part.

CHARACTERISTIC DATA AT PRODUCTION

(average values)

STATE	limpid syrup
COLOUR	amber
TOTAL VIABLE COUNT	≤ 100 UFC/g
YEASTS	≤ 100 UFC/g
MOULDS	≤ 100 UFC/g
Inversion degree	99,2 ± 0,5%
Optical residue (at 20°C)	81 ± 1 %

NUTRITIONAL VALUES FOR 100 G

(average values)

ENERGETIC VALUE	324 kcal	1377 kjoule
CARBOHYDRATES	g 81,0	
of which sugar	g 81,0	
FATS	g 0,0	
of which saturated fat	g 0,0	
PROTEINS	g 0,0	
SALT	g 0,0	

INVERTED SUGAR SYRUP RS 81%

FURTHER DECLARATIONS ABOUT THE PRODUCT AND THE MANUFACTURER

SANITARY FITNESS

Regulation CE 852/2004 and subsequent amendments, on the hygiene of foodstuffs

THE PRODUCT IS FIT FOR HUMAN CONSUMPTION AND CONFORMS TO THE EUROPEAN LAWS IN FORCE FOR ALL MATTERS RELATED TO THE HYGIENE OF FOODSTUFFS.

ALLERGENES

Regulation CE 1169/2011 and subsequent amendments and integrations

THE PRODUCT DOES NOT CONTAIN ANY ALLERGEN.

TRACEABILITY

Regulation CE 178/2002 and subsequent amendments and integrations

THE COMPANY LAPED GUARANTEES THE TRACEABILITY OF THE INGREDIENTS USED IN THE MANUFACTURING PROCESS AND OF THE PACKAGING THAT MAY BE IN CONTACT WITH THE FINISHED PRODUCT.

GMO

Regulation CE 1829/2003 and subsequent amendments; Regulation CE 1830/2003 and subsequent amendments

THE PRODUCT DOES NOT CONTAIN NOR DERIVES FROM GMO.

IONIZING RADIATIONS

Directive 1999/2/CE and Directive 1999/3/CE and subsequent amendments

THE PRODUCT IS NOT TREATED WITH IONIZING RADIATION.

CONTACT WITH FOOD

Regulation CE 1935/2004 and subsequent amendments and integrations

UTENSILS, MATERIALS AND PACKING INTENDED TO COME INTO CONTACT WITH FOOD CONFORM TO THE LAWS IN FORCE.

BUSINESS CERTIFICATIONS OF LAPED

The environmental management system is certified ISO 14001:2015

The environmental management system is certified ISO 9001:2015