



# QUEENSWOOD

## PRODUCT SPECIFICATION

This product shall comply with the requirements of the 1990 Food Safety Act, and other pertinent legislation to ensure the Legality, Safety and Quality of the product

<b>PRODUCT:</b>	<b>Organic Golden Syrup</b>																								
<b>PRODUCT CODE:</b>	SPX330																								
<b>DESCRIPTION:</b>	A clear golden viscous syrup																								
<b>COUNTRY OF ORIGIN:</b>	UK – From organic sugar sourced from Brazil / Guyana																								
<b>PACKAGING:</b>	Plastic buckets																								
<b>STORAGE CONDITIONS:</b>	Store in cool, dry, hygienic conditions																								
<b>PHYSICAL &amp; CHEMICAL PARAMETERS:</b>	<p><b><u>Sugar Spectrum:</u>    <u>Approx % (on sample)</u></b></p> <p>    <b>Sucrose:</b>            32.0 – 39.0</p> <p>    <b>Invert Sugar:</b>        42.0 – 50.0</p> <p>    <b>Mineral Matter:</b>      0.7 max</p> <p>    <b>Organic Non Sugars:</b> 0.8 max</p> <p>    <b>Moisture:</b>             16.7 – 17.0</p> <p>    <b>Refractometer BRIX</b>  <b>(At 20 °C, uncorrected):</b> 82.0 – 82.3</p> <p>    <b>pH:</b>                      4.8 – 5.8 (Undiluted)</p> <p>    <b>Sulphur Dioxide:</b>     10ppm max</p> <p>    <b>Polarisation:</b>        +18 - +22 °ISS</p> <p>    <b><u>Viscosity</u></b></p> <p>        <b>@20 °C:</b>            64000cps</p> <p>        <b>@30 °C:</b>            10490cps</p> <p>        <b>@50 °C:</b>            1550cps</p>																								
<b>MICROBIOLOGICAL ANALYSIS:</b>	<table border="0"> <thead> <tr> <th></th> <th><u>Target</u></th> <th><u>Reject</u></th> </tr> </thead> <tbody> <tr> <td>    <b>TVC:</b></td> <td>&lt;10,000/g</td> <td>&gt;10,000/g</td> </tr> <tr> <td>    <b>E.Coli:</b></td> <td>Not detected in 10g</td> <td>Detected in 10g</td> </tr> <tr> <td>    <b>Salmonella spp:</b></td> <td>Not detected in 25g</td> <td>Detected in 25g</td> </tr> <tr> <td>    <b>Yeast:</b></td> <td>&lt;100/g</td> <td>&gt;100/g</td> </tr> <tr> <td>    <b>Mould:</b></td> <td>&lt;100/g</td> <td>&gt;100/g</td> </tr> <tr> <td>    <b>Osmophillic Yeast:</b></td> <td>&lt;100/g</td> <td>&gt;100/g</td> </tr> <tr> <td>    <b>Osmophillic Moulds:</b></td> <td>&lt;100/g</td> <td>&gt;100/g</td> </tr> </tbody> </table>		<u>Target</u>	<u>Reject</u>	<b>TVC:</b>	<10,000/g	>10,000/g	<b>E.Coli:</b>	Not detected in 10g	Detected in 10g	<b>Salmonella spp:</b>	Not detected in 25g	Detected in 25g	<b>Yeast:</b>	<100/g	>100/g	<b>Mould:</b>	<100/g	>100/g	<b>Osmophillic Yeast:</b>	<100/g	>100/g	<b>Osmophillic Moulds:</b>	<100/g	>100/g
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<b>NUTRITIONAL INFO:</b>	<p><b><i>Typical Values per 100g</i></b></p> <p>    <b>Energy (kcal):</b>        328</p> <p>    <b>Energy (kJ):</b>          1394</p> <p>    <b>Carbohydrates:</b>      82g</p> <p>    <b>Of which sugars:</b>     82g</p> <p>    <b>Sodium:</b>              Trace</p> <p>    <b>SOURCE:</b>             Supplier</p>																								
<b>INGREDIENTS:</b>	Organic sugar																								
<b>SHELF LIFE:</b>	6 months from production if stored in correct conditions																								
<b>LAST UPDATED:</b>	August 2007																								
<b>REFERENCE NO:</b>	R025																								

<b><u>Allergen</u></b>	<b><u>Contains Yes / No</u></b>	<b><u>Comments</u></b>
Cereal containing gluten	No	
Crustaceans	No	
Eggs	No	
Fish	No	
Peanuts	No	
Soybeans	No	
Milk or milk derivatives	No	
Nuts / Nut Oil or Nut Derivatives	No	
Celery	No	
Mustard	No	
Sesame Seeds	No	
Sulphur Dioxide (SO <sub>2</sub> ) and sulphites at >10mg/Kg or 10mg/L as expressed as SO <sub>2</sub>	No	9ppm Max
Lupin and products thereof	No	
Molluscs and products thereof	No	

Supplier - Queenswood Natural Foods Ltd.

Date 15 08 07