

# **SYRUP B DATA SHEET**

**SPECIFIC INFORMATION** 

			REMARKS		
PHYSICOCHEMICAL REQUIREMENTS	TEST METHODS	UNIT	SPECIFICATION		
		UNIT	Minimal	Maximum	
°Brix at 20 °C	Refractometric	%	79.5	-	
Sucrose %	Polarimetric	%	43	-	
Total Sugars	Volumetric	%	53	-	
Sulphate Ash	Gravimetric	%	-	15	
Conductivity Ash	Conductivity	%	-	15	
Sulphite Content	Volumetric	mg SO <sub>3</sub> /L	-	300	
Reducing Sugars	Volumetric	%	8.0	14.0	
рН	Potentiometric	pH Units	5.0	7.7	
MICROBIOLOGICAL REQUIREMENTS	TEST METHODS	UNIT	SPECIFICATION		
		UNIT	Minimal	Maximum	
Volatile acidity	Volumetric	mg/L	-	2500	
Lactic acidity	Reflectometric	pmm/Brix	-	2000	
OTOP OF ACADITIONS					

## STORAGE CONDITIONS

It is recommended to store it in dry places, either in tanks or containers at room temperature, protect against rain and with adequate ventilation that allows the escape of gases in case of decomposition of the honeys. The product does not contain any type of coloring, flavoring or flavoring.

### **ALLERGENS INFORMATION**

Not applicable. Due to its intended use it is yeast feed and animal feed products.

### **DISTRIBUTION & DELIVERY METHODS**

The distribution method is carried out through clean tanker trucks, flexitanks, Isotanks (IBC), free of residues, odors or any other element that alters the product or its physical or biological presentation.

The delivery of the items will be arranged at a suitable place proposed by the buyer.

### **LABELING REGULATORY AFFAIRS**

Transport vehicles must bear the legend "Transport of food" on the outside.

NTC 587 Food and Beverage Industries, Cane Molasses