

TECHNICAL DATA SHEET



Version: 06 March 18

PRODUCT: Beet Sweet F852/75

DESCRIPTION: Beet Sweet F852/75 is a sweetener syrup made from beetroot.

COMPOSITION:	Fructose	84	% T.S.
	Dextrose	15	% T.S.
	Other Sugars	1	% T.S.

TYPICAL ANALYSIS:		Min	Max	Method of Analysis
	Brix	72,8	73,8	Digital Refractometer, 20°C
	Fructose (% T.S.)	83		HPLC, RI Detection
	Dextrose (% T.S.)		16	HPLC, RI Detection
	pH (Between 30 & 50°Bx)	3,0	6,0	Electrometric
	Color (Icumsa at pH 4,5)		30	Absorbency at 420 nm
	Sulphated Ash (%)		0,2	Muffle Furnace at 525°C

MICROBIOLOGY:	Total Plate Count (/10 g T.S.)		1000	Plate Count Agar
	Yeast (/10g T.S.)		100	O.G.Y.E. Agar
	Moulds (/10g T.S.)		100	O.G.Y.E. Agar

ADDITIONAL INFORMATION:		Value
		Density (g/ml at 20°C)
	Viscosity at 20°C (mPa.s)	700
	Water Activity (Aw-value)	0,69
	Flavor / Aroma	Typical
	Min Storage Temp. (°C)	10
	Shelf Life	3 years from production date maintained in original packaging.
	Packaging	Plastic IBC Container (1,350 kgs / 2,976.24 lbs)

Information contained is accurate to the best of our knowledge. All values stated are "typical values" and are subject to variations. This information is given in good faith and no warranty, express or implied, is made. Product should be evaluated and tested for suitability and conformity with all relevant food legislation and regulation prior to use.

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LABELING FOR INGREDIENT STATEMENT: Beet Syrup

NUTRITIONAL DATA:

	Per 100 g
Calories	300 kcal.
Calories from Fat	0 kcal.
Total Fat	0 g
Saturated Fat	0 g
Cholesterol	0 mg
Sodium	0 mg
Potassium	0 mg
Total Carbohydrate	75 g
Dietary Fiber	0 g
Sugars	75 g
Protein	0 g
Vitamin A, Total	0%
as Beta Carotene	0%
Vitamin C	0%
Calcium	0%
Iron	0%
Magnesium	0%

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