



Specifications sheet for ITM00045

Fructose Syrup From Grapes

Last update: 02/07/2015

Product general informations:

Product name: Fructose Syrup From Grapes
Scientific name: Vitis euveitis

Description:
"All Natural" to be showed in the label. The product is obtained from white and red grape varieties.
Highest Natural Sweetness Level.
Slow Release Energy. Non Insulin Dependent. Enhances Flavour.

Available certifications

Organic:	Available
Baby food:	Available
NOP:	On demand
Biosuisse:	On demand
Demeter:	On demand
Kosher:	On demand
Halal:	On demand
OGM free:	Available

Available origins

Italy

Organoleptic characteristics

Aspect: Clear viscous liquid

Colour: Transparent liquid

Smell: Neutral or just fruity

Taste: Totally sweet

Tolerances

Foreign materials: Absent

SOME DETAILS MAY CHANGE WITHOUT NOTICE

9, Place Alexandre Ier de Yougoslavie • 78000 Versailles - France
Tel. +33 1 30 21 68 07 • Fax. +33 1 73 76 92 73
info@experfood.com • www.experfood.com

Physico-Chemical characteristics

Refractometer degree (at 20 °C):	69 °, 50' (Method: Reg. CE n° 2676/90)
Ashes:	N.D. (Method: Reg. CE n° 2676/90)
Pesticides:	Absent (Method: Various)
Optical density at 425 nm (25 Brix):	0,1 max (Method: Reg. CE n° 2676/90)
Conductivity (at 20 °C - 25 Brix):	120 vJ/cm (Method: Reg. CE n° 2676/90)
Density (at 20 °C):	1,3539-1,3606 g/ml (Method: Reg. CE n° 2676/90)
pH (25 Brix):	3,5-5 (Method: Reg. CE n° 2676/90)
Glucose:	5% max (Method: HPLC)
Fructose:	95% min (Method: HPLC)

Packing, logistics and storage characteristics

1300 kg Cubiliter - Shelflife: 12 Months from date of production under dry and stable temperature conditions to prevent condensed water (Between + 10° C. and + 25° C.)

25 t Tank load - Shelflife: 12 Months from date of production under dry and stable temperature conditions to prevent condensed water (Between + 10° C. and + 25° C.)

290 kg Drums Not aseptic - Shelflife: 12 Months from date of production under dry and stable temperature conditions to prevent condensed water (Between + 10° C. and + 25° C.)

270 kg Aseptic drums - Shelflife: 12 Months from date of production under dry and stable temperature conditions to prevent condensed water (Between + 10° C. and + 25° C.)

SOME DETAILS MAY CHANGE WITHOUT NOTICE

Specifications sheet for ITM00045

Fructose Syrup From Grapes

Last update: 02/07/2015

Allergens

	<i>As ingredient</i>	<i>In the factory</i>	<i>On the same line</i>	<i>Upstream suppliers</i>
Gluten:	No	No	No	No
Shellfish:	No	No	No	No
Eggs:	No	No	No	No
Fish:	No	No	No	No
Peanuts:	No	No	No	No
Soy:	No	No	No	No
Milk:	No	No	No	No
Lactose:	No	No	No	No
Nuts:	No	No	No	No
Celery:	No	No	No	No
Mustard:	No	No	No	No
Sesame:	No	No	No	No
Lupins:	No	No	No	No
Sulphur dioxide:	No	No	No	No
Mussle:	No	No	No	No

SOME DETAILS MAY CHANGE WITHOUT NOTICE