

ORGANIC NATURAL FRUCTOSE SYRUP FROM GRAPES

DESCRIPTION	High real natural sweetener for producers of high quality food and beverages
APPLICATION	Beverages – Baby Food – Jam – Yogurt – Ice Cream – Food for Diabetics – Diet Food – Energy Drinks
ORIGIN	Italy
BOTANICAL SPECIES	Vitis euveitica
ALLERGENS	No known allergens
INGREDIENTS	White and red grapes from organic agriculture
CERTIFICATE	Bioagricert
GMO	Free
BENEFITS	“All Natural” to be showed in the label - Highest Natural Sweetness Level – Slow Release Energy – Non Insulin Dependent – Enhances Flavour
STORAGE AND SHELF LIFE	12 Months from date of production under dry and stable temperature conditions to prevent condensed water (Between + 10° C. and + 25° C.)

PHYSIC-CHEMICAL PARAMETERS

PARAMETER	ANALYTICAL VALUE	ANALYTIC METHOD
Fructose %	Min. 95,00%	HPLC
Glucose %	Max. 5,00 %	HPLC
Refractometer Degree 20° C.	69°,50 – 70°,50	Reg. CE n° 2676/90
Ash	N.D.	Reg. CE n° 2676/90
PH (25° Brix)	3,5 – 5,0	Reg. CE n° 2676/90
Pesticides	Absent	Various
Optical Density a 425 nm (25° Brix)	Max 0,100	Reg. CE n° 2676/90
Density a 20° C.	1,3539 – 1,3606 (g/ml)	Reg. CE n° 2676/90
Conductivity a 20° C. (25° Brix)	Max 120 vS/cm	Reg. CE n° 2676/90

SENSORY PARAMETERS

PARAMETER	DESCRIPTION	ANALYTIC METHOD
Appearance	Clear viscous liquid	Visual observation
Colour	Transparent liquid	Visual observation
Odour	Neutral or just fruity smell	Sensory assessment
Taste	Totally sweet	Sensory assessment

Packing & logistics (pallets of 120 x 120 cm)

- A) Filled in 290 drum (non aseptic)
- B) 270 kg aseptic drums ;
- C) 1300 kg ca cubiliter
- D) 25 tons tank load.

SOME DETAILS MAY CHANGE WITHOUT ADVISE

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