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	<b>SYRUP GOLDEN</b>	ED No: 01
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## 1. PRODUCT NAME

SYRUP GOLDEN

### PRODUCT RISK

LOW	MEDIUM	HIGH
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## 2. DESCRIPTION



Golden syrup is a thick amber-colour form of inverted sugar syrup, made in the process of refining sugar cane juice into sugar or by treatment of a sugar solution with acid.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Liquid Sucrose

### 3.2. OTHER PERMITTED INGREDIENTS

N/A

## 4. PROCESSING

### Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN 212-1999 "Codex Standard for sugars"

## 5. MICROBIOLOGICAL CRITERIA

### FOOD SAFETY PARAMETERS

### MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.


## 6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
QUALITY PARAMETERS	MAXIMUM LIMITS
Sulphated ash (% m/m)	≤1.0 on a dry basis

## 7. PHYSICAL CRITERIA

### PARAMETER

Appearance and colour	Amber.
Odour or flavour	Appropriate to the product.

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Texture	Syrup.
Foreign matter	The product shall be free from foreign or extraneous matter.
Storage	Dry and cool

#### 8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

#### 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	260 Kcal
Carbohydrates	67 g

#### 10. PACKAGING

PARAMETER	
Primary packaging	Glass or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 1 kg
Warranty at delivery location	4 months

#### 11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

#### 12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"