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1. PRODUCT NAME

SYRUP GOLDEN

PRODUCT RISK

LOW	MEDIUM	HIGH
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2. DESCRIPTION



Golden syrup is a viscous amber-coloured liquid containing uncrystallizable sucrose, and invert sugar prepared from residues of sugarcane refining; must have a high solids content, such that though supersaturated, cannot crystallize.

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.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- 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

Sulphur dioxide and sulphites	≤ 10 mg/kg
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QUALITY PARAMETERS

LIMITS

Ash	≤ 1.4 %
Total solids	≥ 82 %

7. PHYSICAL CRITERIA


PARAMETER

LIMITS

Appearance and colour	Amber.
Odour or flavour	Appropriate to the product.
Texture	Thick Syrup.
Foreign matter	The product shall be free from dust, impurities, or any other foreign or extraneous matter.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

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

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8.2 The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	328 kcal
Carbohydrates	82 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/biodegradable packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 250 g to 1 kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

12.1. CODEX STAN 212-1999 "Codex Standard for sugars"

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

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