



The store behind your bakery

Kluman and Balter Limited

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Product Specification

Product Code: GO01

Product: Golden Syrup

Description

Golden Syrup (a clear golden viscous syrup) has a distinctive naturally caramelised mellow flavour and golden colour. It performs the same task as invert syrups but with added colour and flavour. It is used in baking, biscuits, cakes, flapjacks and puddings and savoury sauces. It has no added flavours or colour.

Ingredient Declaration

Invert Sugar Syrup

Manufactured, Processed and Packed

In the UK

Food Safety

Adopts BRC standard procedures including HACCP and undergoes a process of temperature/time, filtration, and final stage 80micron filter prior to packing

Packaging:

Bulk Tanker, Intermediate Bulk Container, Plastic Buckets

Chemical/Physical	Minimum	Maximum	Frequency	Method
Sucrose%	32.0	39.0		HPLC
Invert%	42.0	50.0		HPLC
Moisture%	16.7	17.0		ICUMSA GS2/1/3-15
Refractometer Brix	82.0	82.3		Bench Refractometer @ 20°C Uncorrected
pH	4.8	5.8		Bench pH Meter Undiluted
Sulphur Dioxide	-	<9ppm		Analytical
Polarisation	+18	+22		Polarimeter (°ISS)
Mineral Matter		Typical 0.7%		
Organic Matter		Typical 0.8%		
Taste	-	-		No Off Taste
Odour	-	-		No Off Odour
Texture	-	-		Liquid
Foreign Matter	-	-		Free From

Shelf Life (Unopened)

Crystallisation 12 Months

Microbiology 12 Months

Recommended Storage

Store in a cool dry environment (15-20°C)

Avoid direct sunlight and away from strong odours.

Certification:

BRC, Kosher, Halal, (A copy of the certificate is available on request).

Other Declaration:

This product is suitable for vegetarians and vegans. Free from GMO (Regs.1829/2003).

Not treated using ionising, radiation, (irradiation). Pesticide (within residue limits)

Viscosity indication	
Temperature	Centipoise
20°C	64000cps
30°C	10490cps
50°C	1550cps

Heavy Metals	
Typical Content	mg/Kg
Copper	<0.05
Lead	<0.05
Arsenic	<0.05
Mercury	<0.05
Cadmium	<0.05

Microbiological Data	Typically
TVC	<500/g
E. coli	Not Detected in 1g
Salmonella spp.	Not Detected in 25g
Yeasts	<100/g
Moulds	<100/g
Osmophillic Yeasts	<100/g
Osmophillic Moulds	<100/g

Nutritional Data. 100g typically provides	
Energy	1420kJ 334cal
Ash	0.1g
Carbohydrate (As Sugar)	82.9g
Moisture	16.4g
Protein (Nx6.25)	0.6g
Salt equivalent	0.08g
Sodium	30mg

Additional Information

Processing Aids

Hydrochloric Acid (E507) 1% Maximum
Sodium Carbonate (E500) 1% Maximum

Allergen (EU Regs.1169/2011) <i>The following are not used during any part of the process or packing.</i>	Present	Absent
Added Salt		–
Beef/Beef by-products		–
Celery/Celeriac		–
Crustaceans/Crustacean Derivative		–
Egg/Egg Products		–
Fish/Fish Derivative		–
Gluten ⁽¹⁾		-
GMO		–
Kiwi Fruit		–
Lupin		–
Maize/Maize Derivative		–
Milk/Lactose		–
Mollusc/Mollusc Derivative		–
Mustard/Mustard Derivative		–
Nut/Nut Oil ⁽²⁾		–
Peanut		–
Sesame Seed/Derivative		–
Soya/Soya Derivative		–
Wheat/Wheat Derivative		-
Sulphur Dioxide (SO ₂)*	<9ppm	

+ Contains the mentioned substance (as an ingredient) or may contain the mentioned substance (through carry-over).
– Free from the mentioned substance (according to the recipe).
(1) Codex guidelines (Standard 118-1981) Gluten <20ppm.
(2) i.e. Almond, Hazelnut, Walnut, Cashew, Pecan, Brazil, Pistachio, Macadamia and Queensland nuts.
*The use of Sulphite is not permitted within our process and recorded as < 9ppm.