



# UN RATIONS STANDARD

DATE: 31/08/2018

## SYRUP GOLDEN

ED No: 02

CODE: UNSTD-COM 3159

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### 1. PRODUCT NAME

SYRUP GOLDEN

### PRODUCT RISK

LOW

MEDIUM

HIGH

### 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.
- 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 and Transportation

Ambient temperature

#### 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	268 Kcal
Carbohydrates	67 g

#### 10. PACKAGING

PARAMETER	
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 400 g to 1 kg
Warranty at delivery location	4 months
3 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"