

	UN RATIONS STANDARD	DATE: 30/10/2011
	SYRUP GOLDEN	ED No: 01
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1. **PRODUCT NAME**
SYRUP GOLDEN

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. **DESCRIPTION**



Golden syrup is a tick 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.

