
	INVERT SUGAR SYRUP - 7 KG		Page1/3
	TRIMOLINE		
	Product code :	08301	Update : 2016 February 05
	Product bar code :	3584730 08301 6	Révision : 010

**The TRIMOLINE is an invert sugar syrup which does not crystallize at all.
The TRIMOLINE preserves your pastries softness, keeps aromas and improves
doughs texture.**

Product description :	White and sweet paste with no odour, obtained from beet syrup. Invert sugar in accordance with the european regulations concerning the sugars intends for human consumption.
Packing :	White polypropylen tub with a plastic handle. Net weight : 7 kg (= 15 Lbs 6 oz) Gross weight: 7.2kg
Labelling :	Label on the lid : * Best before date : DD/MM/YYYY * Lot number : LA E7 SS J TXX (L = lot, A = last digit of the the year in course, E = plant, 7= number without signification, SS = number of the week of production, J = day of production (1 for monday... 7 for sunday), T = team of production, XX number of used tank)
Ingredients :	Crystallized inverted sugar syrup, water.
Directions for use :	The TRIMOLINE is used in place of usual sugar at the same rate. Bakery application : * Croissant, brioches : 25 - 30% in place of sugar. * Milk bread : 50g / kg flour. Pastry application : * Yellow doughs : 15 to 30% in place of sugar * Genoese cakes: 15 to 30% in place of sugar * Madeleines : 15% in place of sugar * Creams : 25 à 40% in place of sugar Confectionery applications: * Caramels and toffees : 10 to 20% whole mass * Nougat : in place of whole or part of honey * Almond paste : 18% whole sugar * Truffes, ganaches : 10% whole mass Ice creams : Sorbets : 50% whole sugar mass Ice creams : 30% whole sugar mass
Recommendations :	This product should not be exposed to the sun . Avoid high temperature variations. Trimoline has to be declared on label as "crystallized inverted sugar syrup".
Shelf life :	12 months
Storage conditions :	Between 15 and 25°C.

	INVERT SUGAR SYRUP - 7 KG		Page 2/3
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Process : Sucrose acid hydrolysis

Matter origin : Plant

Country of Origin : FRANCE

Composition :

82 %	Invert sugar syrup
18 %	Water

Nutritional values :

Food value	Total carbohydrates	Sugars	Proteins	Fats
328 Kcal/100g	82 %	82 %	0.0 %	0.0 %
1371.04 KJ/100g				
Saturated fatty acids	Sodium			
0.00 %	0.0 %			

Microbiological characteristics :

Targets	Count (germs / g)	Methods
Total plate count	<20 /g	NF-V 08.051
Yeasts	<10 /g	NF-V 08.059
Moulds	<10 /g	NF-V 08.059


Physical and chemical characteristics :

Targets	Value
Sucrose rate (% dry extract)	< 5 %
Invert sugar rate (glucose + fructose %dry extract)	> 95 %
Density (20°C)	1.39 - 1.41
pH	5 - 6
SO2 rate (dry extract)	<6mg/kg
Ashes	<0.08%
Colour (ICUMSA units)	65 maximum
Brix (20°C)	80.3+/-1

HACCP Plan : YES

GMO information : The Trimoline is a conventionnal product, and it doesn't come from GMO.

Ionization information : The Trimoline hasn't been ionized

	INVERT SUGAR SYRUP - 7 KG		Page 3/3
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Nutritional information for special diets :

<input type="checkbox"/> Milk and milk products	<input type="checkbox"/> Eggs	<input type="checkbox"/> Pork
<input type="checkbox"/> Chicken	<input type="checkbox"/> Fish	<input type="checkbox"/> Shellfish and derivates
<input type="checkbox"/> Soya and derivatives	<input type="checkbox"/> Gluten	<input type="checkbox"/> Corn and derivatives
<input type="checkbox"/> Groundnut	<input type="checkbox"/> Nuts and tree nuts	<input type="checkbox"/> Sesame
<input type="checkbox"/> Cocoa	<input type="checkbox"/> BHA/BHT (E320-E321)	<input type="checkbox"/> Parabenzen (E214->E219)
<input type="checkbox"/> Azo colours (E102,E104,E110,E122,E124,E129)	<input type="checkbox"/> Benzoates (E210->E213)	<input type="checkbox"/> Sorbates (E200->E203)
<input type="checkbox"/> Sulphites (E220->E227) > 10mg/kg	<input type="checkbox"/> Glutamate	<input type="checkbox"/> Lupin and derivatives
<input type="checkbox"/> Celery and derivatives	<input type="checkbox"/> Mustard and derivatives	<input type="checkbox"/> Wheat and derivatives
<input type="checkbox"/> Molluscs and derivatives		

X substance contained in the product as an ingredient or a component of one of the ingredients.

0 cross contamination hazard, the substance may be present as traces in the product.

- substance absent from this product.

Palettization :

- 1 layer = 18.00 buckets
- 1 pallet = 5.00 layers = 90 buckets
- 1 pallet = 630 kg net weight = 670 kg gross weight
- pallet type : EURO (120 x 80 x 101 cm)