ITALIAN BEVERAGE COMPANY LIMITED

IBC SIMPLY PRODUCT SPECIFICATION



Simply Caramel Flavour Syrup

Italian Beverage Company Limited IBC House	Issue Date		15/08/2025			
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Pipps Hill Industrial Estate Basildon	١	Version		6		
Essex				A 0.T.V. (F		
SS14 3BS		Status		ACTIVE		
UK						
www.ibcsimply.com	Produ	Product Category		Syrup		
0800 689 5128 +44 208 634 7020						
PRODUCT NAME	Simply Caramel Flavour Syrup					
PRODUCT DESCRIPTION	Caramel Flavour Syrup – a flavoured sugar syrup for adding flavour to beverages, including coffee etc.					
PRODUCT APPEARANCE	Brown coloured, free flowing liquid					
IBC PRODUCT CODE	IBC1LTRCA	IBC1LTRCAR / 250CARAMEL / IBC5LTRCAR				
PACK SIZE	6 x 1L e / 12 x 250ml e / 2 x 5L e					
PRODUCT BARCODE (INNER)	1L: 5060134521012 / 250ml: 5060134521869 / 5L: 5060134523757					
PRODUCT BARCODE (OUTER)	1L: 5060134	.521029 / 250ml: 50	060134521	876 / 5L: TBC		
COMMODITY CODE	2106905999					
MEURSING CODE	7003					
PACKAGING TYPE AND MATERIALS	1L & 250ml: Lid: Black, HDPE plastic / Bottle: Clear, PET plastic 5L: Lid: White, HDPE cap with EPE liner / Bottle: Clear, HDPE plastic					
	Number of packs per case:		1L: 6 / 250ml: 12 / 5L: 2			
PALLET CONFIGURATION	Number of cases per layer:		1L: 23 / 250ml: 26 / 5L: 20			
TALLET CONTICONATION	Number of layers:			1L: 4 / 250ml: 5 / 5L: 4		
	Number of cases per pallet:		1L: 92 / 250ml: 130 / 5L: 80			
USAGE / PREPARATION INSTRUCTIONS						
Add portion (approximately 15ml) to beverage and stir before consumption						
INGREDIENT DECLARATION – Based on EU Regulation 1169/2011 including QUID (if applicable) in descending order of weight						
Sugar, Water, Glycerine, Flavouring, Salt, Colour: E150a, Preservative: E202, Acid: Citric acid.						
ADDITIONAL REQUIREMENTS – Including any cautionary / advisory / legal requirements						
None						
ALLERGEN DECLARATION						
For allergens, including cereals containing gluten , please see ingredients	in Bold.					
Contains:	NONE	NONE				
Additional Information:	None					
NUTRITIONAL STANDARDS (Typical)	•					
,	Per 100 ml product as sold					
Energy	kJ 1366					
Energy	M	1300				

Specific gravity Viscosity MICROBIOLOGICAL TESTING Targ TVC cfu/g Yeast & Mould cfu/g Enterobacteriaceae cfu/g Salmonella in 25g E.coli cfu/g Other - specify APPROVAL Signature: Name:		o-Ordinator		Technical Manager 19/08/2025		
Specific gravity Viscosity MICROBIOLOGICAL TESTING Targ TVC cfu/g Yeast & Mould cfu/g Enterobacteriaceae cfu/g Salmonella in 25g E.coli cfu/g Other - specify APPROVAL Signature: Name:						
Specific gravity Viscosity MICROBIOLOGICAL TESTING Targ TVC cfu/g Yeast & Mould cfu/g Enterobacteriaceae cfu/g Salmonella in 25g E.coli cfu/g Other - specify APPROVAL		py Herbert		Becky Hyman		
Specific gravity Viscosity MICROBIOLOGICAL TESTING Targ TVC cfu/g Yeast & Mould cfu/g Enterobacteriaceae cfu/g Salmonella in 25g E.coli cfu/g Other - specify	P. 48%	YERBER7		B. HYMAN		
Specific gravity TBC Viscosity N/A MICROBIOLOGICAL TESTING Targ TVC cfu/g <100	Autho	thorised:		Checked:		
Specific gravity TBC Viscosity N/A MICROBIOLOGICAL TESTING Targ TVC cfu/g <100				N/A		
Specific gravity TBC Viscosity N/A MICROBIOLOGICAL TESTING Targ TVC cfu/g <100				N/A		
Specific gravity	Absent			Absent		
Specific gravity Viscosity MICROBIOLOGICAL TESTING Targ TVC cfu/g TBC N/A Targ <				100		
Specific gravity Viscosity MICROBIOLOGICAL TESTING Targ				500		
Specific gravity Viscosity MICROBIOLOGICAL TESTING				5000		
Specific gravity Viscosity TBC N/A	Target			Maximum		
Specific gravity TBC						
Brix ITBC	TBC					
	TBC					
	TBC					
Tarc	Target					
ANALYTICAL PROPERTIES						
Opened	Reseal after opening. Ambient (cool, dry place below 35°C).					
	Store in dry, cool ambient conditions, away from heat sources and odorous materials.					
Storage Temperature and Conditions						
Shelf life opened (stored as below)	12 months					
Shelf life unopened (stored as below) 36 n	36 months					
Traceability / Lot code format used DOF	DOP dd/mm/yyyy Batch code yddd xx BBE mm/yyyy					
Durability Type BBE	BBE					
PRODUCT HANDLING						
This product does not contain any irradiated materials.						
IRRADIATION						
This product does not contain any genetically modified organisms or GMO deriv	atives.					
GENETIC MODIFICATION (GMO)						
	TIFIED					
Gluten Free (<20ppm Gluten) YES						
<u> </u>	TIFIED					
Ovo-Lacto Vegetarians YES			Sommen			
PRODUCT SUITABILITY – Product suitable for	ability		Comment	te.		
	[0.2					
		0.0				
Of which Sugars g		58.8				
Carbohydrates g		78.1				
Of which Saturates g		0.0				
Fat g	0.0					
Energy kcal	32					

REVIEW

Changes made with reason:

Updated to spec template version 10 Updated pallet configuration details for 250ml

By using our product, you acknowledge that any variations from our recommended usage ratios are made at your discretion. We cannot guarantee the same results or safety when the product is used differently than advised. You are responsible for any potential outcomes that may arise from altering the recommended usage, and we encourage following our guidelines to ensure compliance with applicable regulations and for the best results.

For any extra technical information not contained within this document, please contact Becky Hyman (Technical Manager) at becky.hyman@ibcsimply.com.

Document No.		Issue No.	Issue Date	Authorised by			
QR06 Product Specification		10	08/04/2025	Poppy Herbert			
Review date:	Changes:			Reasons:			
07/02/2018	Change to new format following review			Review by SJ			
25/02/2020	New logo and updated layout without pallet configuration and kosher suitability.			Review by SJ and change of logo from Simply to IBC SIMPLY			
10/12/2020	Updated spec format to include translations as appropriate			Update			
10/08/2021	Added barcode			Update			
23/05/2023	Removed translation table			Update			
21/08/2024	Added product appearance, commodity code, meursing code, packaging type and materials, pallet config, and analytical properties			Update			
08/04/2025	Added disclaimer to bottom of spec			Update			