

Dolcerra BK 28217 - Code: 70001153
 Product of the mixture of sweeteners of natural origin and soluble fiber.

Product Specification

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Appearance	Clear visc. liq., sweet flavor
Odor	Characteristic
Flavor	Sweet
Color, CP	0.0 to 15.0
Solids, at @ 20 °C , °Bx	74.5 to 76.5

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic in 10 g, UFC	0.0 to 500.0
Mold in 10 g, UFC	0.0 to 50.0
Yeast in 10 g, UFC	0.0 to 50.0

PACKAGING AND SHELF LIFE

Product dispensed in 280 Kg drums. The best before date is 180 days from the date of manufacture when stored under proper conditions. Recommended handling and storage temperature is between 15-25°C (59-77°F).

NOTES

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Version 0

Reviewed and authorized by:
 Quality Assurance Mexico

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