 Alimentos Bacigalupo S.A	<b>Management Inocuousness Food System</b>	Revisión Nº:	Code:
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### Liquid Caramel ABPP J

#### 1) Definition

This is a first quality sugar syrup which is partially cooked in special steel equipment with direct heat.

#### 2) Sensitive Characteristics

Appearance: viscous  
Colour: light golden  
Scent: characteristic smell  
Taste: sweet

#### 3) Physic and Chemical Characteristics

Characteristics	Unity	MIN	MAX	Method
pH		2.6	3.8	pHmeter glass membrane
Density	g/ ml	1.235	1.365	Densíntometer
Brix	°Brix	76	85	Refractometer

#### Inocuousness Additional Parameter

**Physic:** It must be completely free from strange particles.

**Chemical:** the product must be free from pesticides, melamine and T.A.C.C

#### 4) Useful life


Under normal conditions of handling and conservation, this product keeps unalterable twenty four months

#### 5) Packaging

Plastic Buckets 7 kgs (15,4324 lb)/ 30 kgs (66,1387lb)/ 1000 kgs (2204, 62 lb)

#### 6) Transport Conditions

Temperature: From 16°C to 30°C  
Special Conditions: NONE

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### 7) Storage Conditions

Temperature: From 16°C to 30°C  
Special Conditions: NONE

### 8) Identification

Each package must contain an identification label indicating: Supplier's name, Product's name, Part number, Manufacturing date, Packaging Conditions, Gross weight, Net weight.

### 9) Additional Information

Potential risks related to the material handling	<u>Advice</u>
If storage temperature is not the right one, the product could change, its colour and its flavour..	Do not storage over 80° C

### Changes control

Revision	Date	Change cause
00	16/10/14	First version