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	Product Specification	

Name: TROPIC-MAR JA-64

Article No.: 3300701

Product information

Application	Soft-drinks, Ice cream products
Name of the food	Concentrated syrup for soft-drinks and slushies. Tropical taste.
Dosage	1 part of product + 4 parts of water
Way of use	Dilute the product in the appropriate volume of water, mix well and serve. or prepare an slush Shake well the product before use.
Ingredients	Glucose-fructose syrup, sugar, glucose syrup, concentrated apple juice, concentrated lemon juice, water, flavourings, acid: citric acid, preservative: E202, antioxidant: ascorbic acid, colours (E133, E142).

Packaging

Packaging	Bottle
Content	1,280 kg
Trademark	ARCONSA
Best before	12 months
Storage conditions	At 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation.Over time colour changes and separation of the product may occur. . The quality is not compromised.
Health registration no.	29.01381/MU

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Sensory properties

Colour	Blue
Flavour	Tropical
Smell	characteristic
Consistency	liquid

Chemical / physical parameters

Parameter	Value	Method
°Brix / refraction index	66 - 70	abbe-refractometer, 20°C
Density	1,300 - 1,360 g/cm ³	
pH value	2,40 - 3,00	Electrometrically, 20°C

Nutritional information

Average contents per 100 g (calculated*)	Value
<i>Energy in kJ, derived</i>	1 246
<i>Energy in kcal, derived</i>	293
<i>Fat in g</i>	0,1
<i>Saturated Fat g</i>	0,0
<i>Carbohydrates in g</i>	71,7
<i>-of which sugars in g</i>	62,4



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<i>-of which polyols in g</i>	0,0
<i>Fibre in g</i>	0,9
<i>Proteins (N x 6.25) in g</i>	0,2
<i>Salt in g (expressed in sodium x 2.5)</i>	0,0

*Estimate based on article 30 of Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25th, 2011

Microbiology

Parameter	Max. Value	Method
Total germ count (not including lactic acid bacteria) cfu/g	100	PCA, 35 °C, 48 h
Mould cfu/g	100	YGC, 22-25 °C, 48-72 h
Yeast cfu/g	100	YGC, 22-25 °C, 48-72 h
Coliform germs cfu/g	10	TBX, 44 °C, 18-24 h
E. coli cfu/g	10	TBX, 44 °C, 18-24 h
Enterobacteriaceae cfu/g	10	VRBD, 35-37 °C, 48 h
Lactic bacteria cfu/g	10	MRS, 37 °C, 48 h




Ingredients which can trigger allergies or other incompatibility reactions

Based on Regulation (EC) 1169/2011 and subsequent amendments

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof	-
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products thereof	-
Peanuts and products made thereof	-
Soy and products thereof	-
Milk and products thereof (including lactose)	-
Nuts and products thereof	-
Celery and products made thereof	-
Mustard and products made thereof	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
White lupin and products made thereof	-



 MARTIN BRAUN GRUPPE		
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Molluscs and products made thereof	-
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+: contained in recipe -: not contained in recipe

Possible cross contamination:

None

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Regulations No. 1829/2003 and No. 1830/2003.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

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