



APIVITAL® syrup

general product specification

Definition

This product is a liquid blend of fructose, glucose and sucrose. Fructose is in significant surplus. The product is pure and concentrated aqueous solution of nutritive saccharides. It is a transparent, water-like up to yellow liquid with a clean very sweet taste and bland odour.

characteristic	target typical (min/max)	method description	
Physico-chemical characteristics			
dry substance (%)	72,3 +/-0,5	conversion tables	
Brix (20 °C)	71,3 +/-0,5	refractometry	
average carbohydrate composition o	on dry matter in %		
dextrose (% on DS)	30 +/-3	HPLC A0210	
fructose (% on DS)	40 +/-3	HPLC A0210	
sacharose (% on DS)	30 +/-3	HPLC A0210	
ash content (%)	0,012	conductometry	
SO2 (mg/kg)	4 +/-2	lodine titration A0901	
turbidity	2 +/-1	turbidimetry	
viscosity při 20 °C (cP)	200	rheometry	
viscosity při 30 °C (cP)	120	rheometry	
рН	5,5 +/-1,5	solution at 50%	
Microbiologic characteristics			
total mesophile count (n/1g)	30	membrane filtration A1925	
yeasts (n/1g)	2	membrane filtration A1925	
moulds (n/1g)	2	membrane filtration A1925	
E. coli (n/50g)	negative	membrane filtration A1925	
appearance of sample	OK visual		
Packaging			
type	tanker, IBC container, jerry can, pail	tanker, IBC container, jerry can, pail	
material	stainless steel AISI 321, PE		
delivery temperature	15 - 35 °C		
quantity delivered	25 t, 22.4 t, 1400 kg , 45kg, 14 kg		
shelf life	12 months if delivered and stored in aseptic condition		
storage conditions	food grade tank, original container c	food grade tank, original container closed or microbiological air condition	
storage temperature	-5 to +30 °C; do not store on direct sunshine		

This product complies with the requirements of legislation in force in the EU on foods and food ingredients. Prospective purchaser is advised to conduct his own tests and studies to determine the fitness of the product for his intended applications.