TECHNICAL DATA SHEET

Elderflower and ginger syrup

REFERENCE	VERSION	PREPARED BY	METHOD STEP
EX-001 (fictional)	1	Tamis (example)	2 – Recipe and prototypes

1 IDENTIFICATION

Product name	Elderflower and ginger syrup
Category	Drink to dilute (syrup)
Packaging	50 cl glass bottle, screw cap
Recommended dilution	1 part syrup to 7 parts water
Target market	Switzerland

2 RECIPE, PER 100 G OF SYRUP

INGREDIENT	QUANTITY	NOTE
Sugar	55.0 g	Sucrose
Water	37.5 g	Drinking water
Lemon juice	3.0 g	Pressed, filtered
Elderflowers	2.5 g	Steeped 24 h cold in the recipe water, then filtered out
Ginger	2.0 g	Fresh root, pressed ; the filtered juice is used
Total	**100.0 g**	

The percentages of elderflower and ginger appear on the label, because both ingredients are in the product name.

3 TARGET VALUES (TO BE CONFIRMED BY MEASUREMENT)

Sugar content	55 ± 1 °Brix
pH	3.0 to 3.4
Density at 20 °C	about 1.26 g/ml
Water activity (aw)	about 0.93 (to be measured)

Stability rests on three factors together: sugar, acidity (pH below 3.5) and hot filling. To be confirmed by the shelf-life test (step 3).

4 PROCESS (SUMMARY)

1. Steep the elderflowers 24 h cold in the water, then filter.
2. Press the ginger and filter the juice.
3. Dissolve the sugar in the infusion at 70 °C, then add the lemon and ginger juices.
4. Heat to 85 °C and hold for 5 minutes.
5. Fill hot (80 °C at least), close and turn the bottle upside down for 3 minutes.
6. Cool, label and record the batch.

Temperatures and times to be validated in the pilot trial (step 5).

5 SHELF LIFE

Before opening	12 months, away from light, below 25 °C
After opening	Refrigerated, use within 8 weeks
Status	Proposed duration, to be confirmed by the shelf-life test (step 3)

6 ALLERGENS

No ingredient in this recipe is on the allergen list of the Swiss Food Information Ordinance (FIO). Check again against supplier specifications whenever an ingredient changes.

7 NUTRITION INFORMATION

Calculated from the recipe, not analysed.

	PER 100 ML	PER 25 ML SERVING
Energy	1182 kJ / 278 kcal	296 kJ / 70 kcal
Fat	< 0.5 g	< 0.5 g
of which saturates	< 0.1 g	< 0.1 g
Carbohydrate	70 g	17 g
of which sugars	70 g	17 g
Protein	< 0.5 g	< 0.5 g
Salt	< 0.01 g	< 0.01 g

8 CHECKS ON EVERY BATCH

CHECK	EXPECTED VALUE
Sugar content	55 ± 1 °Brix
pH	3.0 to 3.4
Net volume	50 cl
Closure	Lid pulled in at the centre (vacuum present), no leak
Appearance	Clear liquid, pale yellow to amber
Marking	Batch and date legible

Fictional document created by Tamis to illustrate a deliverable. The values come from no measurement: they replace neither an analysis nor a legal check.