



für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

# PRODUCT SPECIFICATION

product name: Dessert paste Mango

product number old: 180

product number new: 10180

**name of the food:** mango fruit paste with flavor

**product description:** A fruit paste for the preparation of pastries and fine confectionery such as

fillings, desserts, cream cakes, sorbet, ice cream, sweets and more.

-frost-resitant-

**appearance**: dark yellow viscous smooth paste

smell: fruity and exotic smell of ripe mango

**taste:** strong exotic typical fruity taste

recommended dosage: 20-60gr to 1000gr product (cream, pudding, ice cream, fillings etc.)

Ingredients:

flavoring components: natural flavor, flavor preparations

**further components:** glucose syrup, mango mark (20%), invert sugar syrup, water, sugar,

acidifier citric acid, stabilizer xanthan, saflor extract, preservative

potassium sorbate, coloring food: elderberry concentrate.

\*complies with the "guidance notes on classification of food extracts with coloring properties

from Nov. the 29th 2013"

fruit content: 20% mango

recommendation for declaration packaged food:

Mango paste (glucose syrup, mango mark (20%), invert sugar syrup, water, sugar, natural flavor, acidifier citric acid, stabilizer xanthan, saflor extract, preservative potassium sorbate, coloring food: elderberry concentrate) Our advice is based on the current and best knowledge, but the responsibility for the labeling

in the food is with its food manufacturer.

physical parameters: pH value (20 °C; poteniometric,) 3 +/- 0,5

brix value (20°C; refractometric) 57 +/- 3°Brix ethanol content (calculated): 8.9%mas

microbiological parameters: total plate count in CFU/g method standard value <104 <104

total plate count in CFU/g IS04833(a)  $<10^4$  yeasts in CFU/g IS07954(a)  $<10^2$  molds in CFU/g IS07954(a)  $<10^2$  coliform germs CFU/g IS04832(a)  $<10^2$ 

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## nutritional values in g per 100gr:

calorific value	1151kJ/ 274kcal
fat	0.1
therefrom saturated fatty acids	0
carbohydrates	52
therefrom sugar	35
dietary fiber	0.7
protein	0.2
salt	0.01

#### specifications about allergens according Regulation EC 1169/2011:

contains none of the declarable allergens

### specifications about GMO subject to ordinance by the European Parliament EC 1829/2003 and 1830/2003:

During the production no production technologies are applied that might genetically modify the organism. In addition no raw materials are applied which are genetical modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0,9% relating to the individual ingredient.

#### Information on nanotechnology and ionizing radiation:

This product and its raw materials were not irradiated or prepared using

nanotechnology.

Information about certain diets: Possibility? Certificate available?

Kosher yes no Halal no no Vegetarian yes Vegan yes

storage conditions: store in cool, dark and dry conditions (8-22°C) in original closed packaging

Store in refrigerator after opening (2-8°C) and only stir with dry and clean

equipment.

**Shelf life:** Shelf life minimum 12 months in the above-mentioned conditions.

packaging:

**10180-19-01** 1,5 kg plastic container with ingenious closure; 6 containers per cardboard box

12 cardboard boxes per layer; 5 layers per pallet=60 cardboard boxes

All previous versions hereby lose their validity and are replaced by this version. This specification is valid until recalled. It is not subject to any update service. The above-mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.

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