



PRODUCT SPECIFICATION

Product name: **Rum Flavor, Natural**

Article number: 10556

Name of the food: natural rum flavoring

Product description: A natural baking and pastry flavoring for food preparation.
- bake and freeze stable -

Appearance / taste: cognac brown, slightly viscous liquid with strong Jamaica rum smell and taste.

Recommended dosage: 5-10 g : 1000 g final product depending on the respective product properties

Field of application: For the production of bakery and confectionery products of many kinds, as well as fillings, creams, desserts, cream, ice cream, drinks, etc..

Labeling recommendation: natural rum flavoring

Flavoring ingredients: flavoring preparations, natural flavoring substances.

Other ingredients: Glycerin, ethanol, water, caramel sugar syrup.

Ethanol content: ca. 38 % mas

Nutritional information per 100 g (calculated):

Energy:	1342 kJ / 321 kcal
Fat:	0 g
of which saturates:	0 g
Carbohydrate:	35 g
of which sugars:	0,2 g
of which polyols:	34,8 g
Fiber:	0 g
Protein:	0 g
Salt:	0 g



Microbiological parameters: Due to the composition of the product, microbiological findings are not to be expected and such an analysis is not indicated.

Allergens according to Regulation (EU) 1169/2011:
None.

Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.
This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.

Information on nanotechnology and ionizing radiation:

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

Information about specific diets:

	Suitable	Certificate available
kosher	no	no
halal	no	no
vegetarian	yes	
vegan	yes	

Minimum shelf life: 18 months if stored cool and dry in original sealed containers.

Packaging:

10556-01-01 1 kg plastic bottles; 12 bottles per carton
10 cartons per layer; 4 layers = 40 cartons per EU pallet

10556-10-01 10 kg plastic canister
20 canisters per layer; 2 layers = 40 canisters per EU pallet

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The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.
Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information.
Improper transport and/or improper storage may result in quality changes that are beyond our control.
In the case of the specified regulations, reference is made to the applicable law in the currently valid version.