



# PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Marzipan flavour</b>
<b>Product number old:</b>	1
<b>Product number new:</b>	10001
<b>Product description:</b>	A fine flavour for bakery and confectionery products. -stable to freezing and baking-
<b>Physical appearance:</b>	viscouse, white fluid. with a typical smell of marzipan and almond
<b>Taste in test solution:</b>	1:100 typical marzipan
<b>Recommended dosage:</b>	depending on particular product features 10g: 1000g
<b>Storage stability:</b>	18 months under cool and dry conditions in its original closed containers
<b>Flavouring Ingredients:</b>	flavouring preparations, flavourings, flavouring substances.
<b>Further Ingredients:</b>	water, emulsifier citric acid esters from fatty acids (E 472c), thickener xanthan gum (E 415 <0,2%), preservative potassium sorbate (E 202 <0,1%).
<b>Recommended labelling:</b>	flavour or marzipan-flavour

## Nutritional information in g/100g

Calorific value	162 kJ /51kcal
Fat	5
saturated fatty acids	4,9
Carbohydrate	0
therefrom sugar	0
Protein	0
Total dietary fibre	0,2
Sodium	0,058



**Allergen labelling according to EC Reg. No. 2003/89/EG Append. IIIa and 2006/142/EC:**  
None

**Specifications about GMO subject to ordinance by the European Parliament EC 1829/2003 and 1830/2003:**  
No technologies are applied during the production that might genetically modify the organism. In addition no raw materials are applied which are genetically 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.

<b>Information about certain diets:</b>	<b>Possibility?</b>	<b>Certificate available?</b>
Kosher	yes	no
Halal	no	no
Vegetarian	yes	
Vegan	yes	

**Packaging:**

<b>10001-01-01</b>	1kg plastic bottle, 12 bottles in a card board box 10 cardboard boxes per layer; 4 layers = 40 card board boxes
<b>10001-10-01</b>	10kg plastic containers 20 containers per layer; 2 layers per pallet = 40 containers

All previous versions lose their validity in making this revision. This specification is valid until recalled; it is not subject for automatic revisions service.  
The above-mentioned information based on our present knowledge and experiences. The customer is not dispensing from obligation to own experimental tests because of the abundance of influencing factors. A legal binding promise or suitability for certain cases is not to deduce. For technical reasons, different provenances and the fluctuation margin of naturally raw material may also specify variations. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.