



PRODUCT SPECIFICATION

product name:	Gingerbread flavor						
product number old:	4						
product number new:	10004						
name of the food:	flavor with gingerbread taste						
product description:	A fine flavor for bakery and confectionery. -bake stable and frost-resistant-						
application:	A fine aroma with a typical spicy note for the preparation of Christmas pastries, gingerbread, speculoos and confectionery, puddings, creams and gingerbread flavored ice cream.						
appearance:	light brown, viscous liquid emulsion						
smell:	characteristic, spicy						
taste:	spicy and rounded, typical spices for gingerbread						
recommended dosage:	10 g for 1000g of the final product depending on the respective product properties						
recommendation for declaration:	flavoring						
flavoring components:	natural flavoring substances, flavoring preparations, flavorings						
further components:	water, emulsifier: Citric acid esters from mono and diglycerides from fatty acids E 472c; stabilizer: xanthan (<0,2%), preservative: potassium sorbate E 202 (0,1%), caramel sugar sirup						
microbiological parameters:	Due to the nature of the product no microbiological activities are expected.						
	<table><tr><td>total plate count at 30 °C in CFU/g</td><td>standard value <10⁴</td></tr><tr><td>yeasts in CFU/g</td><td><10²</td></tr><tr><td>moulds in CFU/g</td><td><10²</td></tr></table>	total plate count at 30 °C in CFU/g	standard value <10 ⁴	yeasts in CFU/g	<10 ²	moulds in CFU/g	<10 ²
total plate count at 30 °C in CFU/g	standard value <10 ⁴						
yeasts in CFU/g	<10 ²						
moulds in CFU/g	<10 ²						
nutritional values in g per 100 g:							
Calorific value/energy:	428kJ /103kcal						
Fat:	5,3						
thereof saturated fatty acids:	4,3						
Carbohydrates:	0,4						
thereof sugar:	0,1						
Total dietary fiber:	0,2						
Protein:	0						
Salt:	0,05						



specifications about allergens according EC-directive 2003/89 appendix IIIa; 2006/142/EC:
none

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

During the production no technologies are applied that use genetically modified organisms. In addition, no raw materials are applied which are genetically modified. Excluded hereof are unintentional contaminations and 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:

	Possible?	Certificate available?
Kosher	yes	no
Halal	no	no
Vegetarian	yes	
Vegan	yes	

storage stability:

18 months in originally closed packaging when stored under cool and dry conditions.

packaging:

10004-01-01

1 kg plastic bottles; 12 bottles in a cardboard box
10 boxes per layer; 4 layers per pallet = 40 card board 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.