



PRODUCT SPECIFICATION

Product name:	Pistachio flavor
Product number old:	8
Product number new:	10008
Product description:	Used for flavoring of food, pastry and confectionary.
Recommended food labelling:	flavor or pistachio flavor
Appearance:	light green viscous liquid with a fine smell and taste of pistachio.
Recommended dosage:	depending on particular product features 10g : 1000g
Application:	A confectionery flavor to enhance the taste of many confectionery products such as creams, desserts, ice cream, and pastries, fillings for cakes with typical pistachio flavor.
Storage conditions:	keep cool, dark and dry
Storage stability:	24 months under above mentioned conditions and original closed containers
Flavouring ingredients:	flavorings, flavoring preparations.
Further ingredients:	water, propylene glycol, coloring food stuff (saflor, spirulina), stabilizer cellulose gum (<1%).

Microbiological parameters:	Reference value
aerobe bacteria count in CFU/g	<10 ⁴
yeast in CFU/g	<10 ²
mould in CFU/g	<10 ²
escherichia coli in CFU/g	<10
coliforms count in CFU/g	<10

Nutrition values in g/100 g:	
Energy	233kJ / 55kcal
Fat	0,1
Of wich saturated	0
Carbohydrates	0,3
Of wich sugar	0,3
Dietary fibre	0,3
Protein	0
Salt	0,04



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

Information about GMO according to EC Reg. no. 1829/2003 and 1830/2003:
During manufacturing we do not use any manufacturing engineering or raw materials, which were genetically modified. Excluded are contaminations which occurred accidentally or were technically unavoidable and do not attain a certain threshold (0,9% per single ingredient).

Information about 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	no	no
Halal	no	no
Vegetarian	yes	
Vegan	yes	

Packaging:

10008-01-01 1 kg plastic bottle, 12 bottles in a cardboard box
10 cardboard boxes per layer; 4 layers per pallet = 40 cardboard boxes

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.