



PRODUCT SPECIFICATION

Product name:	Caramel flavor	
Product number old:	9	
Product number new:	10009	
Product description:	A flavour for food, bakery and confectionery products; also for ice cream, desserts and many sweet products stable to freezing and baking	
Recommended food labelling:	Flavour or flavorings	
Physical appearance:	dark brown, viscous liquid	
Taste/Smell:	strong caramel taste with a creamy note and roasted flavor	
Recommended dosage:	depending on particular product features Test solution 10: 1000	
Storage stability:	24 month in cool and dry conditions in original closed bottles	
Flavouring Ingredients:	flavourings, flavoring extracts	
Further Ingredients:	Invert sugar syrup, caramel sugar syrup.	
Microbiological parameters:	aerobic mesophilic germ. count	< 10 ⁴ CFU/g
	Yeasts	< 10 ² CFU/g
	Molds	< 10 ² CFU/g
Nutritional values in g per 100g:		
	Calorific value/energy:	1074 kJ / 253 kcal
	Fat:	0
	therefrom saturated fatty acids:	0
	Carbohydrates:	60
	therefrom sugar:	53
	Total dietary fiber:	0
	Protein:	0
	Salt:	0
Physical parameters:	density (oszillation U-tube; 20 °C)	1,300 +/- 0,02 g/cm ³
	Concentr. sugar (refractometr; 20 °C)	60 +/- 3° brix



Allergen labelling according to EC Reg. No. 1169/2011:

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 radiation:

This product and its raw materials is not irradiated in our factory or produced using by nanotechnology.

Information about certain diets:

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

Packaging:

10009-01-01

1kg plastic bottle, 12 bottles in one cardboard box
10 cardboard box oper layer; 4 layers per pallet=40 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.