



## PRODUCT SPECIFICATION

product name:	<b>Butter flavor</b>	
Product number old:	13	
Product number new:	10013	
product description:	A flavor used for bakery and confectionery such as pastries, desserts and usable for all kinds of food which should be rounded with a fine butter taste. Also, to the preparation for vegetables, savoury and sweet sauces or soups and a lot of more for the fine kitchen. -bake stable, cook stable and frost-resitant-	
appearance:	light yellow, viscous liquid	
taste:	fresh butter, fatty	
recommended dosage:	7-10 g for 1000g of the final product depending on the respective product properties	
storage stability:	minimum shelf- life 18 months in original closed packaging when stored in cool and dry conditions.	
declaration:	flavoring	
flavoring components:	flavoring substances	
further components:	water, stabilizer cellulose gum (<1%).	
microbiological parameters:	aerobic mesophilic germ. count	< 10 <sup>4</sup> CFU/g
	Yeasts	< 10 <sup>2</sup> CFU/g
	Molds	< 10 <sup>2</sup> CFU/g
Nutritional values in g per 100g:		
	Calorific value/energy:	62kJ = 15kcal
	Fat:	0
	therefrom saturated fatty acids:	0
	Carbohydrates:	0
	therefrom sugar:	0
	Total dietary fiber:	0,4
	Protein:	0
	Salt:	0,052



**specifications about allergens according EC-directive 2003/89 appendix IIIa; 2006/142/EC:**  
contains none of the declarable allergens

**additional specifications about allergens according to the ALBA-list (2008):**  
contains none of the declarable allergens

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

During the production no production technologies are applied that might genetically modify the organism. In addition no raw materials are applied which are genetical 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.

**Information about certain diets:**

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

**packaging:**

10013-01-01	1 kg plastic bottles; 12 bottles per box 10 boxes per layer; 4 layers per pallet = 40 card board boxes.
10013-05-01	5 kg plastic canister 32 canister per layer; 3 layers per pallet = 96 canister

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.