



## PRODUCT SPECIFICATION

### Strawberry Topping

<b>Product name:</b>	
<b>Article number:</b>	10104
<b>Name of the food:</b>	Strawberry dessert sauce
<b>Customs tariff number:</b>	20088070
<b>Country of origin:</b>	Germany
<b>Field of application:</b>	A fruity dessert sauce for decorating ice cream, fine desserts, puddings, cold dishes as well as for preparing fruity strawberry shakes. Can be used hot and cold.
<b>Product description:</b>	
<b>Appearance:</b>	strawberry-red viscous fruit sauce with strawberry pieces
<b>Odor:</b>	fruity-ripe, natural strawberry smell
<b>Taste:</b>	fruity-ripe, natural strawberry flavor
<b>Recommended dosage:</b>	pure usable depending on the respective product properties
<b>Ingredients:</b>	Invert sugar syrup, sugar, strawberries (20 %), water, sour cherry juice concentrate, modified starch, acid citric acid, natural flavoring, coloring elderberry fruit extract, preservative potassium sorbate, stabilizer xanthan gum, natural bourbon vanilla flavoring.
<b>Ethanol content (calculated):</b>	< 0.01 mas%

#### Labeling recommendation for prepacked foods:

Strawberry dessert sauce (invert sugar syrup, sugar, strawberries (20 %), water, sour cherry juice concentrate, modified starch, acid citric acid, natural flavoring, coloring elderberry fruit extract, preservative potassium sorbate, stabilizer xanthan gum, natural bourbon vanilla flavoring)

#### Labeling recommendation for non-prepacked foods:

With preservative.

#### Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		3 +/- 0.5
Brix (20 °C; refractometric)	°Brix	66 +/- 2

#### Microbiological parameters:

	Reference value
Aerobic mesophilic plate count (cfu/g)	<10 <sup>4</sup>
Yeasts (cfu/g)	<10 <sup>2</sup>
Molds (cfu/g)	<10 <sup>2</sup>



**Nutritional information per 100 g (calculated):**

Energy:	1061 kJ / 250 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	62 g
of which sugars:	57 g
Fiber:	< 0.5 g
Protein:	< 0.5 g
Salt:	0.03 g

**Allergens according to Annex II of Regulation (EU) 1169/2011:**

Allergen	yes	no
Cereals containing gluten and products thereof		X
Wheat		X
Rye		X
Barley		X
Oats		X
Spelt		X
Khorasan wheat		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Almonds ( <i>Amygdalus communis</i> L.)		X
Hazelnuts ( <i>Corylus avellana</i> )		X
Walnuts ( <i>Juglans regia</i> )		X
Cashews ( <i>Anacardium occidentale</i> )		X
Pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch)		X
Brazil nuts ( <i>Bertholletia excelsa</i> )		X
Pistachio nuts ( <i>Pistacia vera</i> )		X
Macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> )		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO <sub>2</sub> )		X
Lupin and products thereof		X
Molluscs and products thereof		X

May contain traces of: eggs\*, milk\*, hazelnuts\*, walnuts\*, pistachio nuts\*.

\*and products thereof

**Information on GMO according to Regulation (EC) 1829/2003 and Regulation (EC) 1830/2003:**

The product does not contain genetically modified organisms (GMO) as defined in Regulation (EC) 1829/2003 in conjunction with Regulation (EC) 1830/2003, does not consist of GMO, has not been produced from GMO and does not contain ingredients produced from GMO.

This excludes adventitious or technically unavoidable contamination with GMO up to a threshold of 0.9%, based on the individual ingredient.



**Information on nanotechnology and ionizing radiation:**

This product and its raw materials neither have been irradiated nor manufactured using nanotechnology.

**Information about specific diets:**

	<b>Suitable</b>	<b>Certificate available</b>
kosher	no	no
halal	no	no
vegetarian	yes	
vegan	yes	

**Declaration of conformity for packaging materials:**

We hereby confirm that all primary packaging materials used are intended to come into contact with food and - if applicable to the respective packaging material - comply with the following legal and normative bases:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011
- Regulation (EC) 1907/2006
- Directive 94/62/EC
- Directive 85/572/EEC
- German Lebensmittel- und Futtermittelgesetzbuch (LFGB)
- DIN EN 602:2004

**Minimum shelf life:** 18 months from date of manufacture

**Storage conditions:** cool (8-22°C), dark, dry, in original sealed containers

**Packaging:**

**10104-01-01** 1 kg plastic bottle; 12 bottles per cardboard box;  
10 cardboard boxes per layer; 4 layers per palette; 40 cardboard boxes per palette

**10104-06-01** 6 kg plastic bucket;  
18 buckets per layer; 5 layers per palette; 90 buckets per palette

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The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.

Deviations may occur in individual cases due to technical production reasons, due to different provenances and due to the fluctuation margins customary with natural raw materials. Against this background and due to possible changes in the law, no guarantee can be given for the correctness of the information.

Improper transport and/or improper storage may result in quality changes that are beyond our control.

In the case of the specified regulations, reference is made to the applicable law in the currently valid version.