



# PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Arrack Essence</b>
<b>Article number:</b>	<b>10112</b>
<b>Name of the food:</b>	<b>Flavoring with arrack taste</b>
<b>Product description:</b>	A fine confectionery essence for the production and flavor enhancement of bakery and confectionery products, fine creams, desserts, chocolates, ice cream, cakes, puddings, desserts. - Baking and freeze-thaw stable -
<b>Appearance:</b>	water-clear liquid with a strong arrack smell
<b>Taste:</b>	typical
<b>Labelling recommendation:</b>	flavoring
<b>Recommended dosage:</b>	depending on the respective product properties 5-8 g: 1000 g final product
<b>Storage stability:</b>	18 months when stored cool and dry in original sealed containers.
<b>Flavoring ingredients:</b>	nature-identical flavoring substances and flavoring preparations
<b>Other ingredients:</b>	water, ethanol, propylene glycol.
<b>Ethanol content:</b>	10.6%
<b>Nutritional information per 100g:</b>	
Energy:	720 kJ / 172 kcal
Fat:	0 g
of which saturates:	0 g
Carbohydrate:	0 g
of which sugars:	0 g
Fiber:	0 g
Protein:	0 g
Salt:	0 g



**Information on allergens according to Regulation (EU) 1169/2011:**

Contains none of the allergens listed there

**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.

**Packaging:**

**10112-01-01**

1 kg plastic bottles, 12 bottles per cardboard box

10 cardboard boxes per layer, 4 layers per palette = 40 cardboard boxes per palette

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