PRODUCT SPECIFICATION

product name: **Dessert paste Peach and passion fruit**

product number: 167

name of the food: fruit paste with flavor

product description: A fruit paste for the preparation of pastries and fine confectionery such as fillings, desserts, cream cakes, sorbet, ice cream, sweets and more.
-frost-resitant-

appearance: dark yellow viscous smooth paste

smell: fruity and exotic smell of ripe peaches and passion fruits

taste: strong exotic fruit taste

recommended dosage: 30-60gr to 1000gr product (cream, pudding, ice cream, fillings etc.)

Ingredients:

flavoring components: natural flavor, flavor preparations

further components: peach juice concentrate, sugar, peaches (17.5%), passion fruit pulp (4%), acidifier citric acid, coloring spices*: curcuma, paprika; stabilizer xanthan.
*complies with the "guidance notes on classification of food extracts with coloring properties from Nov. the 29th 2013"
Our advice is based on the current and best knowledge, but the responsibility for the labeling in the food is with its food manufacturer.

fruit content: 250% (from peach juice concentrate and peaches)
4% passion fruit pulp

recommendation for declaration according to the regulation (EC) 1169/2011:
Peach and passion fruit paste (peach juice concentrate, sugar, peaches, passion fruit pulp, natural flavor, acidifier citric acid, coloring spices*: curcuma, paprika; stabilizer xanthan.

		method	standard value
microbiological parameters:	total plate count in CFU/g	ISO4833(a)	$<10^4$
	yeasts in CFU/g	ISO7954(a)	$<10^2$
	molds in CFU/g	ISO7954(a)	$<10^2$
	coliform germs CFU/g	ISO4832(a)	$<10^2$
physical parameters:	pH value (20°C; poteniometric,)		3 +/- 0,5
	refractive index (20°C; oscillating U tube)		1.4600 +/- 0.02
	Conten of sugar (20°C; refraktometric)		63 +/- 3°Brix
	ethanol content (calculated):		0.5%mas

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nutritional value

Average values –calculated – in gr per 100gr:

calorific value	1086kJ/ 257kcal
fat	0.4
therefrom saturated fatty acids	0
carbohydrates	59
therefrom sugar	55
dietary fiber	1.1
protein	1.0
salt	0.04

specifications about allergens according EC-directive 2003/89 appendix IIIa; 2006/142/EG; EC 1169/2011:

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	no	no
Vegetarian	yes	
Vegan	yes	

storage conditions: store in cool, dark and dry conditions (8-22°C) in original closed packaging Store in refrigerator after opening (2-8°C) and only stir with dry and clean equipment.

BBD: Shelf life minimum 12 months in the above mentioned conditions.
Using the full BBD may lead to sensory and color deviations as it is a natural product.

packaging: 1,5 kg plastic container with ingenious closure; 6 containers per cardboard box
palletising characteristics: 12 cardboard boxes per layer; 5 layers per pallet=60 cardboard boxes

All previous versions hereby lose their validity and are replaced by this version. This specification is valid from printing date or 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.

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