



PRODUCT SPECIFICATION

Blueberry Pulp Paste

Product name:	
Article number:	10171
Name of the food:	Blueberry paste
Customs tariff number:	20079939
Country of origin:	Germany
Field of application:	A natural fruit paste for flavoring fine confectionery products such as creams, desserts, cream cakes and slices, sorbets, ice creams, desserts, praline fillings and filling compounds. Baking and freeze-thaw stable.
Product description:	
Appearance:	dark wine red viscous paste with chunky blueberry content
Odor:	fruity-ripe, characteristically blueberry
Taste:	fruity-ripe, characteristically blueberry
Recommended dosage:	30-60 g : 1000 g (max. 120 g : 1000 g) final product depending on the respective product properties
Ingredients:	Sugar, glucose syrup, blueberry juice concentrate (22.0 %), blueberries (17.0 %), acid citric acid, natural flavoring, stabilizer cellulose gum.
Ethanol content (calculated):	< 0.1 % mas

Labeling recommendation for prepacked foods:

Blueberry paste (sugar, glucose syrup, blueberry juice concentrate (22.0 %), blueberries (17.0 %), acid citric acid, natural flavoring, stabilizer cellulose gum)

Labeling recommendation for non-prepacked foods:

No subject to labeling

Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		3 +/- 0.5
Brix (20 °C; refractometric)	°Brix	70 +/- 3

Microbiological parameters:

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



Nutritional information per 100 g (calculated):

Energy:	1056 kJ / 249 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	60 g
of which sugars:	44 g
Fiber:	2.5 g
Protein:	0.5 g
Salt:	0.37 g

Allergens according to 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 ₂)		X
Eggs and products thereof		X
Lupin and products thereof		X
Molluscs and products thereof		X

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:

	Suitable	Certificate available
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

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

Packaging:

10171-19-01 1.5 kg plastic can;, 6 cans in carton;
12 cartons per layer; 5 layers = 60 cartons

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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.