



PRODUCT SPECIFICATION

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| Product name: | Orange Paste Clean Label | |
| Product no. old: | 172CL | |
| Product no. new: | 10172 | |
| Product description: | <p>A fine-chunky dessert paste with a high content of oranges (together 32,5% peel and juice) most suitable for bakery and confectionery products for the preparation of cream, butter creams, fillings and ice cream. A major application area is also found in the kitchen to refine spicy soups, sauces, dips and dressings. Only pure natural ingredients under Clean Label</p> <p>-stabil to baking and freezing- -without colorings- -without preservatives-</p> | |
| Physical appearance: | viscous, orange paste with finely ground fruit content and the typical characteristic odor of fresh oranges | |
| Taste: | fresh and strong taste of oranges | |
| Recommended dosage: | depending on particular product features 30-60g : 1000g | |
| Application: | 60g to 1000g butter cream 45g to 1000g mousse fonds 50-60g to 1000g mixing dough 100-250g to 1000g marzipan | |
| Flavouring Ingredients: | natural orange extract (100% from Orange) | |
| Further Ingredients: | sugar, orange peel and orange juice (together 32,5%), water, lemon juice concentrate, citrus pectin. | |
| Recommended food labelling: | flavoring preparation (100% of oranges) or: natural orange flavor or: orange extract | |
| Microbiological parameter: | | guide value |
| | aerobe total plate count at 30 °C CFU/g | <1000 |
| | Yeasts CFU/g | < 100 |
| | Mould CFU/g | < 100 |
| | Salmonella in 25 g | not traceable in 25g |
| Physical parameter: | pH value (20 °C) | 4 +/- 0,5 |



Nutritional values calculated in g per 100g

| | |
|-----------------------|-----------------|
| Calorific value | 1210kJ /285kcal |
| Fat | 0,1 |
| saturated fatty acids | 0 |
| Carbohydrate | 71 |
| therefrom sugar | 63 |
| Total dietary fibre | 3,4 |
| Protein | 0,5 |
| Salt | 0,005 |

Allergen labelling according to EC Reg. No. 2003/89/EG Append. IIIa and 2006/142/EC:

SO₂ (<10mg /kg SO₂)

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

No technologies are applied during the production using GMO. In addition no raw materials are applied which are genetically 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 about nanotechnology and ionising radiation:

This product and all of its raw materials are not irradiated or produced using nanotechnology.

Information for special diets:

| | possible? | Certificate available? |
|------------|-----------|------------------------|
| Kosher | yes | no |
| Halal | yes | no |
| Vegetarian | yes | |
| Vegan | yes | |

Storage stability:

12 months under cool and dry conditions (8°-22°C), in original closed containers.

Packaging:

10172-19-01

1,5kg plastic containers, 6 containers in a cardboard box
12 cardboard boxes per layer; 5 layers per pallet = 60 cardboard boxes

10172-05-01

5kg plastic container
18 containers per layer; 5 layers per pallet = 90 containers

10172-39-01

39kg plastic containers
6 containers per layer; 2 layers per pallet = 12 containers

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.