



## PRODUCT SPECIFICATION

<b>product name:</b>	<b>Dessert paste Cherry</b>		
<b>product number:</b>	174		
<b>product description:</b>	A natural fruit paste used for bakery and fine confectionery such as custards, desserts, cream cakes, cream slices, sorbet, ice cream, premium ice cream, sweets and fillings. <u>attention:</u> for the preparation of fruit ice cream dosage: 100g for 1000g ice cream base mix -bake stable and frost-resitant-		
<b>fruit content:</b>	>224% (sour cherry juice concentrate and sour cherries)		
<b>appearance:</b>	dark ruby, viscous paste with small-sized cherry parts and a fruity smell of ripe cherries		
<b>taste:</b>	fruity-tang cherry taste		
<b>recommended dosage:</b>	30-60 g for 1000 g cream, pudding, custard, ice cream, fillings 60 g for 1l ice cream base mix		
<b>recommendation for identification according to the flavor regulation (EU) 1334/2008:</b>	natural cherry flavor paste with other natural flavorings OR: natural cherry flavor with other natural flavorings OR: natural flavoring		
<b>Ingredients:</b>			
<b>flavoring components:</b>	flavoring preparations, natural flavoring substances		
<b>further components:</b>	sour cherry juice concentrate, sugar, sour cherry, citric acid, thickener: cellulose gum E 466, red fruit concentrate (elderberry)		
<b>physical parameters:</b>	pH value 20°C	3,0 +/- 0,5	
	dry matter	70 ° Brix +/-5	
<b>microbiological parameters:</b>	total plate count at 30°C in CFU/g	actual value	standard value
	yeasts in CFU/g	<10	<1000
	molds in CFU/g	<10	max. 100
		<10	max. 100

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All previous versions lose their validity in making this revision. This specification is valid one year from printing date or until recalled, it is not subject for automatic revisions service.

The above mentioned information based on our present knowledge and experiences. The customer is not dispense from obligation to own experimental tests because of the abundance of influencing factors. A legal binding promise or suitability for certain cases is not to deduce. For technical reasons, different provenances and the fluctuation margin of naturally raw material may also specify variations. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.



**specifications about allergens according EU-directive 2003/89 appendix IIIa; 2006/142/EG:**  
traces of edible nuts (almond, nuts)

**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.

**storage stability:** Shelf life minimum 18 months in original packaging when stored in cool and dry conditions.

**packaging:** 1,25 kg plastic container with tamper-evident closure, 6 container per box.

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