



PRODUCT SPECIFICATION

Coconut flavor

Product name:	Coconut flavor	
Product number:	10179	
Name of the food:	Flavoring with coconut taste	
Product description:	A baking and confectionery flavor for the preparation of food and beverages.	
Appearance:	clear, slightly yellowish viscous liquid	
Odor:	typical, like coconut	
Taste:	strong coconut taste	
Recommended dosage:	10 g : 1000 g final product depending on the respective product properties	
Field of application:	For flavoring beverages or bakery and confectionery products (pastries, ice cream, whipped cream, creams, jelly, confectionery, fillings, etc.)	
Flavoring ingredients:	flavoring substances, flavoring preparations.	
Other ingredients:	invert sugar syrup, glucose syrup.	
Recommended food labelling in packaged food (according EC 1334/2008):	flavoring	
Physical parameters:	Density (20 °C, oscillation U):	1.345 +/-0.01g/cm ³
	Brix value (20 °C; refractometric):	70 +/-2 ° Brix
	Content of ethanol (calculated):	2.4 %mas.
Nutritional information in g/100 g:	Energy	1294 kJ / 306 kcal
	Fat (total)	0
	of which saturated fatty acids:	0
	Carbohydrates	73
	of which sugars:	51
	Fiber	0.1
	Protein	0
	Salt	0.003
Microbiological parameters:	Due to the nature of the product, microbiological contamination is not to be expected.	



Allergen labelling according to Reg. (EU) No. 1169/2011:
None

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:	Possibility?	Certificate available?
Kosher	yes	no
Halal	no	no
Vegetarian	yes	
Vegan	yes	

Storage conditions: cool, dark and dry in original closed containers

Minimum shelf life: 24 months at above named conditions

Packaging:

10179-17-01 1.25 kg plastic bottles, 12 bottles per cardboard box
10 cardboard boxes per layer; 4 layers per pallet = 40 cardboard boxes

10179-13-01 12.5 kg jerry can
(pre-order item) 20 jerry cans per layer; 2 layers per pallet = 40 jerry cans

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.