



PRODUCT SPECIFICATION

Product name:	Orange peel paste	
Product number new:	10197	
Product number old:	197	
Name of the food:	orange fruit paste with flavor	
Product description:	A natural fruit paste with approximately 25% orange peel content for the production of fine pastries, sponge cakes and especially for fine Christmas stollen and Christmas bakery products. Also for the preparation of various confectionery products, fillings and ice creams. - stable to freezing and baking -	
Appearance:	viscous orange paste with a chunks of orange peel (ca. 3-5 mm)	
Smell:	fresh, typical orange smell	
Taste:	fresh, strong orange taste with typical orange peel aroma	
Recommended dosage:	30-50 g: 1000 g finished product, depending on the respective product properties	
Flavoring ingredients:	orange extract	
Other ingredients:	sugar, orange peels (25%), water, acidifier citric acid (<1%), stabilizer cellulose gum (<0.5%), preservative potassium sorbate (<0.1%), paprika extract*. <small>*Meets the requirements of the "guidance notes on classification of food extracts with coloring properties" from 11/29/2013.</small>	
Labeling recommendation for packaged food:	sugar, orange peels, water, orange extract, acidifier citric acid, stabilizer cellulose gum, preservative potassium sorbate, paprika extract.	
Microbiological parameters:		standard value
	Aerobic mesophilic germ count in CFU/g	<10 ⁴
	yeasts in CFU /g	<10 ²
	mould in CFU /g	<10 ²
Physical parameters:		
	pH value (20 °C; potentiometric)	3 +/- 0,5
	brix value (20 °C; refractometric)	63,5 +/- 3,5
	ethanol content (calculated)	0,0%



Nutritional values in g per 100g:

Calorific value/energy:	993kJ / 234kcal
Fat:	0.2
Therefrom saturated fatty acids:	0.06
Carbohydrates:	56
therefrom sugar:	55
Protein:	0.2
Total dietary fiber:	0.7
Salt:	0,02

Allergen labeling according to EC Reg. No. 2003/89/EG Append. IIIa and 2006/142/EC:
none

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

No technologies are applied during the production that might genetically modify the organism. 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.

Storage conditions: cool, dark and dry (8-22 °C) in original closed packaging

Shelf life: 18 months under above mentioned conditions

Packaging:

10197-03-01 3kg plastic container with tamper-evident closure
24 bucket per layer; 5 layers per pallet = 120buckets

10197-05-01 5kg plastic container with tamper-evident closure
18 bucket per layer; 5 layers per pallet = 90buckets

10197-10-01 10kg plastic container with tamper-evident closure
11 bucket per layer; 4 layers per pallet = 44buckets

10197-40-01 40kg plastic container with tamper-evident closure
6 container 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 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.
Vor diesem Hintergrund sowie auf Grund von möglichen Gesetzesänderungen kann für die Richtigkeit der Angaben keine Gewähr übernommen werden.