

für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

PRODUCT SPECIFICATION

Rum flavor Product name:

Article number: 10210

Name of the food: Rum flavoring

Customs tariff number: 33021090

Country of origin: Germany

Field of application: For flavoring bakery and confectionery products of all kinds and for the

preparation of creams, desserts, whipped cream and ice cream.

Baking and freeze-thaw stable.

Product description:

Appearance: cognac brown, slightly viscous

Odor: typical, strong, rum Taste: typical, strong, rum

Recommended dosage: 10 g: 1000 g final product depending on the respective product properties;

max. 45 g: 1000 g final product

Flavoring ingredients: Flavoring substances, natural flavoring substances, flavoring preparations.

Other ingredients: Water, stabilizer cellulose gum, caramel sugar syrup.

none

Ethanol content (calculated): < 0,1 mas%

Maximum quantities limited ingredients* according to Reg. (EC) No. 1334/2008:

Maximum quantities limited ingredients*

according to Reg. (EC) No. 1333/2008: Propylene glycol E 1520: 6,5 %

Labeling recommendation for prepacked foods:

Flavoring or rum flavoring

Labeling recommendation for non-prepacked foods:

Not subject to labelling.

Physico-chemical parameters:

Parameter	Value	Specification
Refractive index (20°C; refractometric)		1.009 +/- 0.005
Density (20°C; refractometric)	g/cm ³	1.350 +/- 0.01

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^{*} The specific maximum levels for the final foodstuffs are to be taken from the regulations indicated. It is the responsibility of the final producer to check the concentration in the food.



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Microbiological parameters:

	Reference value
Aerobic mesophilic plate count (cfu/g)	<104
Yeasts (cfu/g)	<102
Molds (cfu/g)	<102

Nutritional information per 100 g (calculated):

Energy:	122 kJ / 29 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	6.9 g
of which sugars:	< 0.5 g
Fiber:	6.5 g
Protein:	0.7 g
Salt:	< 0.5 g
	0.18 g

Allergens according to Regulation (EU) 1169/2011:

Allergen	yes	no
Cereals containing gluten and products thereof		Χ
Wheat		Χ
Rye		Χ
Barley		Χ
Oats		Χ
Spelt		Χ
Khorasan wheat		Χ
Crustaceans and products thereof		Χ
Eggs and products thereof		Χ
Fish and products thereof		Χ
Peanuts and products thereof		Χ
Soybeans and products thereof		X
Milk and products thereof (including lactose)		Χ
Nuts and products thereof		Χ
Almonds (Amygdalus communis L.)		Х
Hazelnuts (Corylus avellana)		Х
Walnuts (Juglans regia)		Χ
Cashews (Anacardium occidentale)		Х
Pecan nuts (Carya illinoiesis (Wangenh.) K. Koch)		Χ
Brazil nuts (Bertholletia excelsa)		Х
Pistachio nuts (Pistacia vera)		Χ
Macadamia or Queensland nuts (Macadamia ternifolia)		Х
Celery and products thereof		Χ
Mustard and products thereof		Χ
Sesame seeds and products thereof		Χ
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO ₂)		Χ
Eggs and products thereof		Χ
Lupin and products thereof		Χ
Molluscs and products thereof		Χ

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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	yes	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 containers

Packaging:

10210-01-01 1 kg-plastic bottle; 12 bottles per cardboard box;

10 cardboard boxes per layer; 4 layers per palette; 40 cardboard boxes per palette

10210-05-01 5 kg-plastic canister;

32 canisters per layer; 3 layers per palette; 96 canisters per palette

10210-10-01 10 kg-plastic canister;

20 canisters per layer; 2 layers per palette; 40 canisters per palette

This document was created electronically and is valid without signature. With the creation of this specification, all previous versions lose their validity. The specification is valid from the date of printing until revoked, it is not subject to an automatic amendment service.

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.

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