



PRODUCT SPECIFICATION

Premium Clean Label Sea Buckthorn Paste

Product name:	
Article number:	10303
Name of the food:	Sea Buckthorn Paste
Customs tariff number:	20089759 (containers > 1 kg)
Country of origin:	Germany
Field of application:	A natural fruit paste for the production of fine confectionery products such as creams, desserts, cream cakes and slices, sorbets, ice creams, desserts, curd or yogurt preparations and filling masses. Baking and freeze-thaw stability. Without colorants and preservatives.
Product description:	
Appearance:	strong orange-red viscous paste sea buckthorn puree (without seeds)
Odor:	fruity, typical sea buckthorn with a fine orange completion
Taste:	fruity, typical sea buckthorn with a fine orange completion
Recommended dosage:	30-60 g : 1000 g final product depending on the respective product properties
Ingredients:	Glucose syrup, sea buckthorn puree (24%), sugar, lemon juice concentrate, paprika extract, orange oil, thickeners: agar agar and pectin, safflower extract.
Ethanol content (calculated):	< 0,01 % mas

Labeling recommendation for prepacked foods:

Sea buckthorn paste (glucose syrup, sea buckthorn puree (24%), sugar, lemon juice concentrate, paprika extract, orange oil, thickeners: agar agar and pectin, safflower extract)

Labeling recommendation for non-prepacked foods:

No subject to labeling

Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		2,2 +/- 0,5
Brix (20 °C; refractometric)	° Brix	61 +/- 4

Microbiological parameters:

	Reference value
Aerobic mesophilic plate count (cfu/g)	<10 ⁴
Yeasts (cfu/g)	<10 ²
Molds (cfu/g)	<10 ²



Nutritional information per 100 g (calculated):

Energy:	1139 kJ / 269 kcal
Fat:	1,2 g
of which saturates:	0,5 g
Carbohydrate:	60 g
of which sugars:	29 g
Fiber:	0,6 g
Protein:	0,6 g
Salt:	0,02 g

Allergens according to Regulation (EU) 1169/2011:

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

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	yes	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: 12 months

Storage conditions: cool (8-22 °C), dark, dry

Packaging:

10303-19-01 1.5 kg plastic can; 6 cans per carton;
12 cartons per layer; 5 layers per pallet = 60 cartons

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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.