



PRODUCT SPECIFICATION

product name:	Confectionary paste Rum	
product number:	10352	
name of the food:	natural rum flavor	
product description:	A baking and confectionery flavor for food preparation -bake stable and frost-resitant	
appearance/smell:	typical Jamaica rum	
recommended dosage in test solution:	40-60 g for 1000g of the final product depending on the respective product properties	
scope of application:	For the production of all kinds of baked goods and confectionery, as well as creams, desserts, whipped cream, ice cream, etc.	
flavoring ingredients:	Jamaica rum 75%ig (27 % mas.)	
other ingredients:	water, sugar, caramel sugar sirup, stabilizer xanthan	
recommendation declaration:	natural rum flavor	
alcohol value:	20%mas.	
Physical-chemical parameters:	refractive index (20 °C; refractometric) Density (20 °C; refractometric):	standard value 1,379 +/- 0,002 1,05 +/- 0,01
microbiological parameters:	total plate count in CFU/g yeasts in CFU/g molds in CFU/g	<10 ⁴ <10 ² <10 ²
Nutritional values in g per 100 g:	Calorific value/energy: Fat: therefrom saturated fatty acids: Carbohydrates: therefrom ethyl alcohol value: Total dietary fiber: Protein: Salt:	824 kJ /196 kcal 0 0 21 20 0,4 0,17 0,025



Allergen labelling according to EC Reg. No. 1169/2011:

contains none of the declarable allergens

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

During manufacturing we do not use any manufacturing engineering or raw materials, which were genetically changed. Excluded are contaminations which occurred accidentally or were technically unavoidable and do not attain a certain threshold (0,9% per single ingredient).

Information on nanotechnology and radiation:

This product and its raw materials are not irradiated in our factory or produced using by nanotechnology.

Information about certain diets:

	possible?	Certificate available?
Kosher	yes	no
Halal	no	no
Vegetarian	yes	
Vegan	yes	

storage stability:

store in dark, cool and dry conditions; in original closed packaging

shelf life:

12 months

packaging:

10352-11-01

1,2 kg plastic box with tamper-evident seal, 6 containers per cardboard box
12 cardboard boxes per layer; 5 layers per pallet= 60boxes

All previous versions hereby lose their validity and are replaced by this version. This specification is valid 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.