



## PRODUCT SPECIFICATION

### Dessert Paste Gingerbread

Product name:	
Article number:	10356
Name of the food:	Sugar paste with gingerbread flavor
Customs tariff number:	21069055
Country of origin:	Germany
Field of application:	For the production of all kinds of bakery and confectionery products and for the preparation of creams, desserts, cream and ice cream. - Baking and freeze-thaw stability -
Product description:	
Appearance:	brown viscous paste
Odor:	typical after different spices for gingerbread
Taste:	typical after different spices for gingerbread
Recommended dosage:	10-30 g : 1000 g final product depending on the respective product properties
Ingredients:	Glucose syrup, water, natural flavor, thickeners: agar and pectins, caramel sugar syrup, acid: citric acid.
Ethanol content (calculated):	< 0.01 % mas

#### Labeling recommendation for prepacked foods:

Sugar paste with gingerbread flavor (glucose syrup, water, natural flavor, thickeners: agar and pectins, caramel sugar syrup, acid: citric acid)

#### Labeling recommendation for non-prepacked foods:

No subject to labeling

#### Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		3.2 +/- 1
Brix (20 °C; refractometric)	°Brix	80 +/- 5

#### Microbiological parameters:

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



**Nutritional information per 100 g (calculated):**

Energy:	1422 kJ / 335 kcal
Fat:	2.8 g
of which saturates:	0.2 g
Carbohydrate:	77 g
of which sugars:	24 g
Fiber:	0.8 g
Protein:	< 0.5 g
Salt:	< 0.01 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 <sub>2</sub> )		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:**

**10356-19-00** 1.5 kg cans with tamper-evident lid; 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.