



PRODUCT SPECIFICATION

Product name:	Caramel paste	
Product no.:	10394	
Name of the food:	sweet food preparation	
Product description:	A preparation fine confectionery goods, creams, desserts, pudding, fillings and pastry. Especially recommended for the production of ice cream and confectionary. -frost resistant -	
Physical appearance:	black brown, viscous-homogeneous paste	
Smell/taste:	typical caramel with emphasis on the roasted flavour with slightly creamy rounding	
Recommended dosage:	depending on particular product features 30g : 1000g	
Ingredients:	invert sugar syrup, water, glucose syrup, natural flavour, caramel sugar syrup (8%), stabilizer xanthan, preservative potassium sorbate (0,13%).	
Maximum quantity limited Ingredients:	none	
Ethanol content (calculated):	0%mas	
Physikalische Parameter:	refractive index ((20 °C; refractometric) Brix value (20 °C; refractometric)	1,430 – 1,450 nD 57 – 61 °brix
Microbiological parameters:	aerobe bacterial count in CFU/g yeast in CFU/g mould in CFU/g	Reference value <10 ⁴ <10 ² <10 ²
Nutritional Information:	Average values (calculated) in g/100 g:	
	Energy	1012kJ / 239kcal
	Fat (total planty)	0
	Of wich saturated	0
	Carbohydrates	50
	Of wich sugar	32
	Dietary fibre	0.3
	Protein	0.04
	Salt	0,04



Allergen labelling according to Reg. EC 1169/2011:

none

Information about GMO according to EC Reg. no. 1829/2003 and 1830/2003:

During manufacturing we do not use any manufacturing engineering or raw materials, which were genetically modified. 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 ionizing radiation:

This product and its raw materials were not irradiated or prepared using nanotechnology.

Information about certain diets:

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

Storage conditions:

keep cool (18-22 °C), dark and dry in original closed containers

Storage stability:

18 month under above mentioned conditions

Packaging:

1,5 kg plastic container, 6 containers in one cardboard box.
12 cardboard boxes per layer; 5 layers per pallet = 60 card board boxes.

All previous versions lose their validity in making this revision. This specification is valid until recalled, it is not subject for automatic revisions service.

The above mentioned information based on our present knowledge and experiences. The customer is not dispense from obligation to own experimental tests because of the abundance of influencing factors. A legal binding promise or suitability for certain cases is not to deduce. For technical reasons, different provenances and the fluctuation margin of naturally raw material may also specify variations. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.