



PRODUCT SPECIFICATION

product name:	Blueberry flavor, natural		
product number old:	529		
product number new:	10529		
name of the food:	natural flavor type blueberry		
product description:	A natural flavor used for confectionery for flavorful finishing touches of pastries, ice cream, cream, custard, desserts, fillings for pies and cakes which should be rounded with a fine blueberry taste etc. -bake stable and frost-resitant-		
Appearance/smell:	dark-ruby, viscous liquid with a fruity smell of ripe Blueberry		
taste:	fruity-ripe taste of fresh Blueberry		
recommended dosage:	10g for 1000g of the final product depending on the respective product properties		
applications:	ice cream:	25 : 1000	
	fruit fillings:	15 : 1000	
	cream:	25 : 1000	
	gelatin:	15 : 1000	
recommendation for declaration:	natural flavoring		
storage conditions	18 months in original packaging when stored in cool and dry conditions (8-22 °C).		
flavoring components:	natural flavoring substances and flavoring preparations		
further components:	invert sugar syrup, glucose syrup, black currant juice concentrate, water acidifier: citric acid.		
microbiological parameters:	Due to the nature of the product no microbiological growth is to be expected.		
Nutritional values in g per 100g:			
	Calorific value/energy:	1248 kJ/ 294 kcal	
	Fat:	0,1	
	therefrom saturated:	0	
	Carbohydrates:	58,6	
	therefrom sugar:	44,1	
	Total dietary fiber:	0,0	
	Protein:	0,2	
	Salt:	0.03	



specifications about allergens according EC-directive 2003/89 appendix IIIa; 2006/142/EC:
contains none of the declarable allergens

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

During the production no production technologies are applied that might genetically modify the organism. In addition no raw materials are applied which are genetical modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0,9% relating to the individual 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	no	no
Vegetarian	yes	
Vegan	yes	

packaging:

10529-17-01

1,25 kg plastic bottles; 12 bottles per cardboard box
10 boxes per layer; 4 layers per pallet = 40 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 costumer is not dispensing 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.