



## PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Peach Flavor</b>
<b>Article number:</b>	<b>10538</b>
<b>Sales description:</b>	Natural flavoring
<b>Customs tariff number:</b>	33021090
<b>Country of origin:</b>	Germany
<b>Field of application:</b>	For flavoring baked goods and confectionery of all kinds and for preparing creams, desserts, whipped cream and ice cream. Baking and freeze-thaw stable.
<b>Product description:</b>	
<b>Appearance:</b>	opaque, thick to viscous
<b>Odor:</b>	of peach, flowery-ripe
<b>Taste:</b>	of peach, flowery-ripe
<b>Recommended dosage:</b>	10-15 g : 1000 g final product depending on the respective product properties; max. 23.4 g : 1000 g final product for the above-mentioned field of application (maximum quantity-limited maximum dosage)
<b>Flavoring ingredients:</b>	natural flavoring substances, flavoring preparations.
<b>Other ingredients:</b>	water, stabilizer cellulose gum, acid citric acid, preservative potassium sorbate.
<b>Ethanol content (calculated):</b>	0.22 mas%
<b>Maximum quantities limited ingredients* according to Reg. (EC) No. 1334/2008:</b>	none
<b>Maximum quantities limited ingredients* according to Reg. (EC) No. 1333/2008:</b>	propylene glycol E 1520: 128 200 mg/kg, potassium sorbate E 202: 988 mg/kg

\* The specific maximum levels for the final foodstuffs are to be taken from the regulations indicated. It is the responsibility of the final producer to check the concentration in the food.

### Labeling recommendation for prepacked foods:

natural flavoring

### Physico-chemical parameters:

Parameter	Value	Specification
Density (20 °C; refractometric)	g/cm <sup>3</sup>	1.018 +/- 0.01
Refractive index (20 °C; refractometric)		1.350 +/- 0.01



**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:	231 kJ / 55 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	13 g
of which sugars:	< 0.5 g
Fiber:	1.3 g
Protein:	< 0.5 g
Salt:	0.33 g

**Allergens according to Annex II of 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
Lupin and products thereof		X
Molluscs and products thereof		X

May contain traces of: eggs\*, milk\*, hazelnuts\*, walnuts\*, pistachio nuts\*.

\*and products thereof



#### 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	no	no
halal	no	no
vegetarian	no	
vegan	no	

#### 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:** 18 months from date of manufacture

**Storage conditions:** cool (8-22°C), dark, dry, in original sealed containers

#### Packaging:

**10538-01-01** 1 kg plastic bottle; 12 bottles per cardboard box;  
10 cardboard boxes per layer; 4 layers per palette; 40 cardboard boxes per palette

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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.  
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