



PRODUCT SPECIFICATION

product name:	Banana flavor, natural	
product number old:	542	
product number new:	10542	
name of the food:	natural flavor type banana	
product description:	a natural flavor used for confectionery such as ice cream, desserts, cream, fillings, glaze etc. -bake stable and frost-resistant-	
appearance/smell:	yellow, viscous liquid with a smell of fruity bananas	
taste:	fruity-ripe, fresh banana taste	
recommended dosage:	10 g for 1000g of the final product depending on the respective product properties	
flavoring components:	natural flavoring substances, flavoring preparations, spice extract	
further components:	water, stabilizer: cellulose gum (<1%), acidifier: citric acid, preservative: potassium sorbate (<0,1%)	
recommendation for declaration:	natural banana flavor with other natural flavorings	
Nutritional values in g per 100 g:		
	calorific value	389kJ/ 93kcal
	fat	0
	therefrom saturated fatty acids	0
	carbohydrates	0.6
	therefrom sugar	0
	dietary fiber	0.3
	protein	0
	salt	0.03



information about allergens according EC regulation 1169/2011:

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.

storage conditions:

cool, dark and dry in original closed containers

Shelf life:

18 months under above mentioned conditions.

packaging:

10542-01-01

1 kg plastic bottles; 12 containers per cardboard box
10 cardboard boxes per layer; 4 layers per pallet = 40 cardboard 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 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.