



# PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Sour cherry flavor, natural</b>
<b>Product no.:</b>	<b>10547</b>
<b>Name of the food:</b>	natural flavor typ sour cherry
<b>Product description:</b>	A natural fruit flavouring with approx. 50% sour cherry juice for the production of bakery and confectionery products of all kinds and flavour support for fine creams, desserts, ice cream, pies and cakes with a strong sour cherry flavour. -Bake and freeze stable
<b>Appearance:</b>	dark red viscous liquid with a fruity, pithy sour cherry smell
<b>Taste:</b>	strong, fruity sour cherry flavour with a ripe note
<b>Recommended dosage:</b>	depending on the respective product property 15 g : 1000 g end product
<b>Labelling recommendation:</b>	natural sour cherry flavor with other natural flavors
<b>Flavoring components:</b>	Flavor extracts, natural flavorings
<b>Other ingredients:</b>	Invert sugar syrup, acidifier citric acid (E 330), sour cherry juice concentrate, red fruit concentrate (elderberry)

**Limited quantity ingredients in mg/kg according to EC Reg. No. 1334/2008:**

	in flavor:
hydrocyanic acid:	max. 0.5
Coumarin:	max. 1.8
Methyleugenol:	max. 0.5

<b>Physical parameters:</b>	Refraktive index (refraktometrisch; 20 °C)	1.443-1.448 nD
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<b>Nutritional value in g per 100g:</b>	Energy:	1275kJ / 300 kcal
	Fat (total):	0
	saturated fat:	0
	Carbohydrate:	51
	total sugar:	45
	Protein:	0
	Dietary fiber:	0
	Salt:	0.005



**Allergen labelling according to EC Reg. No. 1169/2011:**

none

**Information GMO according EC Reg. No. 1829/2003 and 1830/2003:**

No technologies are applied during the production that might genetically modify the organism. In addition no raw materials are applied which are genetically 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:**

	<b>Possibility?</b>	<b>Certificate available?</b>
Kosher	no	no
Halal	no	no
Vegetarian	yes	
Vegan	yes	

**Storage stability:**

cool and dry in original closed containers.

**Shelf life:**

18 month under above conditions

**Country of origin:**

Germany

**Packaging:**

10547-17-01

1,25kg plastic bottles PE-HD, 12 bottles per carton  
10 cartons per layer; 4 layers per pallet = 40 cartons

All previous versions hereby lose their validity and are replaced by this version. This specification is valid until recalled. It is not subject to any update service. The above mentioned information is based on our present knowledge and experience. Due to the abundance of possible influences during the use and application of our product this information does not relieve the user of conducting his own tests and experiments. A legally binding guarantee of certain properties or suitability for a specific application cannot be derived from this information. Slight deviations can arise in individual cases due to technical reasons, different provenances and the fluctuation margin of naturally raw material. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.