



PRODUCT SPECIFICATION

Product name:

Mango flavor, natural

Product number:

10548

Name of the food:

Natural flavoring type mango

Product description:

A fine confectionery flavor for the preparation and flavor enhancement of all kinds of food, especially fine creams, desserts, ice cream, pies and cakes with a fresh fruity mango flavor.
- freezing-stable-

Appearance / odor:

yellowish viscous liquid with natural mango smell

Taste:

ripe and natural mango taste type Alphonso

Recommended dosage:

depending on the respective product properties
10 g : 1000 g final product

Storage stability:

12 months when stored properly in a cool and dark place in the original containers.

Flavoring ingredients:

natural flavoring substances, flavoring preparations.

Other ingredients:

Water, ethanol, propylenglycol, acidifier: citric acid, stabilizer: xanthan gum, curcuma extract*.
*in compliance with the "Guidance notes on classification of food extracts with coloring properties" of 29.11.2013.

Maximum quantities limited ingredients:

	in the flavor	in food	in beverages
Propylenglycol	5 %	0.3 %	0.1 %

Up to 6 times the recommended dosage, compliance with the maximum quantity limit in food is given.

Labelling recommendation:

natural flavoring

Microbiological parameters:

	Reference value
aerobic total plate count at 30 °C in cfu/g	<10 ⁴
yeasts in cfu/g	<10 ²
molds in cfu/g	<10 ²

Nutritional information per 100 g (calculated):

Energy:	475 / 113 kcal
Fat:	0 g
of which saturates:	0 g
Carbohydrate:	1 g
of which sugars:	0.1 g
Fiber:	0.4 g
Protein:	0.03 g
Salt:	0.05 g



Allergens according to Regulation (EU) 1169/2011:

None.

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	yes	no
halal	no	no
vegetarian	yes	
vegan	yes	

Country of origin:

Germany

Packaging:

10548-01-01

1 kg plastic bottles; 12 bottles per carton;
10 cartons per layer; 4 layers per pallet = 40 cartons.

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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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