



PRODUCT SPECIFICATION

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| Product name: | Almond flavor, natural |
| Product number: | 10550 |
| Name of the food: | natural flavour type almond |
| Product description: | A natural confectionery flavor. - Baking and freeze-thaw stable - |
| Appearance: | white, viscous liquid |
| Smell: | typical, of almonds |
| Taste: | fine almond flavor with a hint of amaretto |
| Recommended dosage: | 5-8 g : 1000 g final product depending on the respective product properties |
| Fields of application: | For the preparation of bakery and confectionery products, ice cream, desserts, fillings for cakes, tarts, chocolates and confectionery products. |
| Storage stability: | 18 months when stored in a cool and dry place in the original sealed container. |
| Flavoring ingredients: | natural flavoring substances |
| Other ingredients: | water, emulsifier citric acid esters from mono- and diglycerides of fatty acids, vegetable oil, thickener xanthan gum (<0.2 %), preservative potassium sorbate (<0.1 %). |
| Labelling recommendation: | natural flavoring |

Nutritional information per 100 g:

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|---------------------|-------------------|
| Energy: | 430 kJ / 104 kcal |
| Fat: | 11.6 g |
| of which saturates: | 11.5 g |
| Carbohydrate: | 0 g |
| of which sugars: | 0 g |
| Fiber: | 0.2 g |
| Protein: | 0 g |
| Salt: | 0.05 g |

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|----------------------|---|-------------------------------------|
| Microbiology: | aerobic mesophilic total plate count in cfu/g | Reference value <10 ⁴ |
| | Yeasts in cfu/g | <10 ² |
| | Molds in cfu/g | <10 ² |



Allergens according to Annex II of 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:

| | Possible? | Certificate available? |
|------------|-----------|------------------------|
| Kosher | yes | no |
| Halal | yes | no |
| Vegetarian | yes | |
| Vegan | yes | |

Country of origin Germany

Packaging:

10550-01-01 1 kg plastic bottles; 12 bottles per cardboard box
10 cardboard boxes per layer; 4 layers per pallet = 40 cardboard boxes

10550-10-01 10 kg plastic jerry can
(pre-order item) 20 jerry cans per layer; 2 layers per pallet = 40 jerry cans

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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.
Improper transport and/or improper storage may result in quality changes that are beyond our control.
In the case of the specified regulations, reference is made to the applicable law in the currently valid version.