



PRODUCT SPECIFICATION

Product name:	Walnut Flavor
Article number:	10553
Name of the food:	natural flavoring
Product description:	A natural confectionery flavor for refining the taste of baked goods and confectionery, cream, creams, desserts and especially ice cream with a fine walnut flavor. - Baking and freeze-thaw stable -
Appearance/odor:	light brown, viscous liquid with a typical walnut odor
Taste:	naturally strong walnut flavor
Recommended dosage:	10-15 : 1000 depending on the respective product properties
Flavoring ingredients:	flavoring preparations, natural flavoring substances.
Other ingredients:	water, propylene glycol E 1520, emulsifier citric acid esters of mono- and diglycerides of fatty acids, ethanol, caramel sugar syrup, stabilizer xanthan gum, preservative potassium sorbate.
Labelling recommendation:	natural flavoring
Maximum quantities limited ingredients according to Reg. (EC) No. 1333/2008:	propylene glycol E 1520: 9.4 %, preservative potassium sorbate: 0.1 %

Nutritional information per 100 g:

Energy:	375 kJ / 90 kcal
Fat:	4.5 g
of which saturates:	4.4 g
Carbohydrate:	< 0.5 g
of which sugars:	< 0.5 g
Fiber:	< 0.5 g
Protein:	< 0.5 g
Salt:	0.05 g

Microbiological parameters:

		Reference value
Aerobic mesophilic plate count	in cfu/g	<10 ⁴
Yeasts	in cfu/g	<10 ²
Molds	in cfu/g	<10 ²

Physical parameters:

Refractive index (20 °C; refractometric)	1.349 +/-0.001
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Ethanol content (calculated): 1.5 % mas



Allergens according to Regulation (EU) No. 1169/2011:

Nuts and products thereof (walnut)

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	yes	
vegan	yes	

Country of origin: Germany

Minimum shelf life: 18 months

Storage: cool, dry and dark (8-22 °C)

Packaging:

10553-01-01 1 kg plastic bottles; 12 bottles per cardboard box
10 cardboard boxes per layer; 4 layers = 40 cardboard boxes