



PRODUCT SPECIFICATION

Product name:	Hazelnut flavor, natural	
Item no:	10554	
Name of the food:	natural flavor	
Product description:	A natural flavor used for confectionery for flavorful finishing touch of pastries and bakery products, ice cream, cream, custard, desserts and pudding. -bake stable and frost-resistant-	
Appearance:	light brown, viscous liquid	
Smell/taste:	natural hazelnut smell and taste with a mildly roasted flavor	
Recommended dosage:	depending on the respective product property 10-15 g : 1000 g end product	
Labelling recommendation:	natural flavoring or: hazelnut flavoring	
Flavoring components:	natural flavoring substances and flavoring preparations	
Other ingredients:	water, emulsifier mono- and diglycerides, stabilizer xanthan, caramel sugar syrup, preservative potassium sorbate	
Content of ethanol (calculated):	ca. 0.56%mas.	
Microbiological parameters:		standard value
	aerobic mesophilic total colony count in CFU/g	<10 ⁴
	yeast in CFU/g:	<10 ²
	molds in CFU/g:	<10 ²
Physical parameters:		
	Refraktive index (refraktometrisch; 20 °C)	1.36 ± 0.01 nD
Nutritional value in g per 100g:	Energy:	508kJ / 121 kcal
	Fat (total):	4.5
	saturated fat:	4.5
	Carbohydrate:	0.6
	total sugar:	0
	Protein:	0
	Dietary fiber:	0.1
	Salt:	0.05



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:

	Possibility?	Certificate available?
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:

10554-01-01

1 kg plastic bottles; 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.