



## PRODUCT SPECIFICATION

<b>Product name:</b>	<b>Raspberry Flavor</b>
<b>Article number:</b>	10555
<b>Sales description:</b>	Natural flavoring
<b>Customs tariff number:</b>	33021090
<b>Country of origin:</b>	Germany
<b>Field of application:</b>	For flavoring bakery and confectionery products of all kinds and for the preparation of creams, desserts, whipped cream and ice cream. Baking and freeze-thaw stable.
<b>Product description:</b>	
<b>Appearance:</b>	reddish liquid
<b>Odor:</b>	note of raspberry
<b>Taste:</b>	note of raspberry
<b>Recommended dosage:</b>	5-10 g : 1000 g final product depending on the respective product properties; max. 10 g : 1000 g final product
<b>Flavoring ingredients:</b>	natural flavoring substances, flavoring preparations.
<b>Other ingredients:</b>	water, propylene glycol, stabilizer cellulose gum, acid citric acid, coloring elderberry fruit extract.
<b>Ethanol content (calculated):</b>	< 0.1 mas%
<b>Maximum quantities limited ingredients* according to Reg. (EC) No. 1334/2008:</b>	none
<b>Maximum quantities limited ingredients* according to Reg. (EC) No. 1333/2008:</b>	propylene glycol E 1520 28.8 %, triacetin E 1518 0.3 %, triethyl citrate E 1505 0.03 %.

\* The specific maximum levels for the final foodstuffs are to be taken from the regulations indicated. It is the responsibility of the final producer to check the concentration in the food.

### Labeling recommendation for prepacked foods:

Natural flavoring

### Labeling recommendation for non-prepacked foods:

not subject to labelling



**Physico-chemical parameters:**

Parameter	Value	Specification
Density (20° C; refractometric)	g/cm <sup>3</sup>	1.025 +/- 0.02
Refractive index (20° C; refractometric)		1.370 +/- 0.02

**Microbiological parameters:**

	Reference value
Aerobic mesophilic plate count (cfu/g)	<10 <sup>4</sup>
Yeasts (cfu/g)	<10 <sup>2</sup>
Molds (cfu/g)	<10 <sup>2</sup>

**Nutritional information per 100 g (calculated):**

Energy:	499 kJ / 117 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	29 g
of which sugars:	< 0.5 g
of which polyols:	29 g
Fiber:	0.58 g
Protein:	< 0.5 g
Salt:	0.15 g

**Allergens according to Annex II of Regulation (EU) 1169/2011:**

Allergen	yes	no
Cereals containing gluten and products thereof		X
Wheat		X
Rye		X
Barley		X
Oats		X
Spelt		X
Khorasan wheat		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soybeans and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Almonds ( <i>Amygdalus communis</i> L.)		X
Hazelnuts ( <i>Corylus avellana</i> )		X
Walnuts ( <i>Juglans regia</i> )		X
Cashews ( <i>Anacardium occidentale</i> )		X
Pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch)		X
Brazil nuts ( <i>Bertholletia excelsa</i> )		X
Pistachio nuts ( <i>Pistacia vera</i> )		X
Macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> )		X
Celery and products thereof		X



Allergen	yes	no
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO <sub>2</sub> )		X
Lupin and products thereof		X
Molluscs and products thereof		X

May contain traces of: eggs\*, milk\*, hazelnuts\*, walnuts\*, pistachio nuts\*.

\*and products thereof

**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	yes	no
vegetarian	yes	
vegan	yes	

**Declaration of conformity for packaging materials:**

We hereby confirm that all primary packaging materials used are intended to come into contact with food and - if applicable to the respective packaging material - comply with the following legal and normative bases:

- Regulation (EC) 1935/2004
- Regulation (EC) 2023/2006
- Regulation (EU) 10/2011
- Regulation (EC) 1907/2006
- Directive 94/62/EC
- Directive 85/572/EEC
- German Lebensmittel- und Futtermittelgesetzbuch (LFGB)
- DIN EN 602:2004

**Minimum shelf life:** 12 months

**Storage conditions:** cool (8-22 °C), dark, dry, in original sealed containers



**Packaging:**

**10555-01-01**

1 kg plastic bottle; 12 bottles per cardboard box;  
10 cardboard boxes per layer; 4 layers per palette; 40 cardboard boxes per palette

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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.