



PRODUCT SPECIFICATION

Product name:	Lemon Flavor EXTRA
Article number:	10557
Name of the food:	natural lemon flavor with other natural flavors
Product description:	A natural baking and pastry flavoring for food preparation and flavor enhancement. - Baking and freeze-thaw stability -
Appearance:	lemon-yellow viscous emulsion
Taste/odor:	typical-fruity after lemon with fine lemon peel note
Recommended dosage:	3-5 g : 1000 final product depending on the respective product properties
Categories of flavoring:	Flavoring preparations, natural flavoring substances.
Other substances:	Water, triacetin E 1518, emulsifier citric acid esters of mono- and diglycerides of fatty acids, ethanol, stabilizer xanthan gum, preservative potassium sorbate, acid citric acid, maltodextrine.
Labeling recommendation:	natural lemon flavor with other natural flavors

Maximum quantities limited ingredients according to Reg. (EC) No. 1333/2008:

Triacetin E 1518: 7.2 %, preservative potassium sorbate: 0.1 %.

Nutritional information per 100 g (calculated):

Energy:	230 kJ / 56 kcal
Fat:	3.0 g
of which saturates:	2.9 g
Carbohydrate:	0 g
of which sugars:	0 g
Fiber:	0.3 g
Protein:	0 g
Salt:	0.04 g

Microbiological parameters:

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

Physico-chemical parameters:

Parameter	Value	Specification
Density (20 °C; refractometric)	g/cm ³	1.00 +/- 0.005



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	

Minimum shelf life: 18 months

Storage conditions: cool, dark and dry in original sealed packaging

Packaging:

10557-01-01 1 kg plastic bottles with spray cap; 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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