



PRODUCT SPECIFICATION

product name:	Butter flavor, natural	
Product number old:	558	
Product number new:	10558	
name of the food:	natural flavor type butter	
product description:	A natural flavor used for bakery and confectionery such as pastries, and usable for all kinds of food which should be rounded with a fine butter taste. Also to the preparation for vegetables, savoury and sweet sauces or soups and a lot of more for the fine kitchen. -bake stable, cook stable and frost-resitant-	
appearance:	light yellow, viscous liquid	
taste:	fresh butter, fatty	
recommended dosage:	7-8 g for 1000g of the final product depending on the respective product properties	
recommendation declaration:	natural flavoring	
flavoring components:	flavoring substances	
further components:	water, propylene glycol, stabilizer cellulose gum (<1%)	
physical parameters:	density (20 °C; osszillation U-tube)	1,012g/cm ³ +/-0,001
	refractive index (20 °C; refractometric)	1,348 nD +/-0,002
	ethanol content (calculated)	0,00
microbiological parameters:	Due to the composition of the product, no microbiological growth is expected.	
nutritional values in g per 100 g:		
	Calorific value/energy:	212kJ / 51kcal
	Fat:	0
	therefrom saturated fatty acids:	0
	Carbohydrates:	0
	therefrom sugar:	0
	Total dietary fiber:	0,5
	Protein:	0
	Salt:	0,16



specifications about allergens according Reg. EC 1169/2011:

contains none of the declarable allergens

additional specifications about allergens according to the ALBA-list (2008):

contains none of the declarable allergens

specifications about GMO subject to ordinance by the European Parliament EC 1829/2003 and 1830/2003:

During the production no production technologies are applied that might genetically modify the organism. In addition no raw materials are applied which are genetical modified. Excluded hereof are unintentional contaminations next to technically unavoidable contaminations up to a threshold value of 0,9% relating to the individual ingredient.

storage conditions:

cool, dark and dry in original closed packaging

shelf life:

12 months under above mentioned conditions

packaging:

10558-01-01

1 kg plastic bottles, sealed; 12 bottles per cardboard box
10 cardboard boxes per layer; 4 layers per pallet = 40 boxes

10558-10-01

10kg plastic canister
20 canister per layer; 2 layers per pallet = 40 canister

All previous versions hereby lose their validity and are replaced by this version. This specification is valid from printing date or 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.