



PRODUCT SPECIFICATION

Product name:	Egg liqueur gel
Article number:	10704
Name of the food:	Egg liqueur preparation
Customs tariff number:	21069020
Country of origin:	Germany
Field of application:	For filling confectionery, chocolates and pastries.

This product may not be used for drinking purposes or for the production of alcoholic beverages. Improper use has consequences under criminal and tax law.

Product description:

Appearance:	yellowish, viscous
Odor:	typical of egg liqueur
Taste:	typical of egg liqueur

Recommended dosage: usable pure

Ingredients: EGG liqueur (contains EGG, CREAM), stabilizer citric acid esters of mono- and diglycerides of fatty acids, thickener xanthan gum.

Ethanol content (calculated): 16 mas% (20 vol%)

Labeling recommendation for prepacked foods:

EGG liqueur preparation (EGG liqueur (contains EGG, CREAM), stabilizer citric acid esters of mono- and diglycerides of fatty acids, thickener xanthan gum)

Labeling recommendation for non-prepacked foods:

Contains EGG, CREAM.

Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		6.2 +/- 0.5
Density (20 °C; refractometric)	g/cm ³	1.080 +/- 0.005

Microbiological parameters:

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



Nutritional information per 100 g (calculated):

Energy:	1287 kJ / 308 kcal
Fat:	8.9 g
of which saturates:	5.4 g
Carbohydrate:	26 g
of which sugars:	25 g
Fiber:	< 0.5 g
Protein:	2.3 g
Salt:	0.24 g

Allergens according to 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
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites (> 10 mg/kg or 10 mg/l SO ₂)		X
Lupin and products thereof		X
Molluscs and products thereof		X

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	no	

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: 9 months

Storage conditions: cool (2-8 °C), dark, dry, in original sealed containers.
Once opened, store in a cool place (2-8 °C) and consume as soon as possible.

Packaging:

10704-05-01 5 l plastic bucket;
18 buckets per layer; 5 layers per palette; 90 buckets per palette

10704-10-01 10 l plastic bucket;
11 buckets per layer; 4 layers per palette; 44 buckets 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.