



PRODUCT SPECIFICATION

product name:	Apricot flavor
product number old:	6
product number new:	10006
product description:	A fine flavor used for confectionery and usable for desserts, cream, custard which should be rounded with a fine apricot taste. - frost-resistant-
appearance/smell:	light orange till beige, viscous liquid with a typical smell of Apricot
taste:	apricot taste, ripe
recommended dosage:	10 g for 1000g of the final product depending on the respective product properties
shelf life:	18 months in original packaging when stored in cool and dry conditions.
Ingredients:	
flavoring components:	flavoring preparations, flavorings, natural flavoring substances
further components:	water, stabilizer: cellulose gum E 466 (<1%), acidifier citric acid.
ethanol content:	9,2%mas. (from flavoring ingredients)
recommendation for declaration	flavor

quantity limited ingredients (mg/kg):	in flavor	in beverages	in food
cyanide	max. 2	1	1

The ingredients of the product are either food or by the "Flavor and Extract Manufacturers Association" (FEMA) tested and safely classified as a flavoring agent (GRAS). The product is in accordance with the general provisions of the Food, Commodities and Feed Code (LFGB) of the Federal Republic of Germany, as well as the issued legislation, among other things the flavor regulation of the Federal Republic of Germany and the VO (EC) 1334/2008, in the version valid at the time of delivery. It is the responsibility of the user to ensure that the food law application of the flavor in the particular food is in accordance with the applicable laws and regulations in force at the time of delivery.

Nutritional values in g per 100 g:

Calorific value/energy:	239 kJ / 57 kcal
Fat:	0
saturated fatty acids:	0
Carbohydrates:	0.2
therefrom sugar:	0
Total dietary fiber:	0.4
Protein	0
Salt:	0.04

Microbiological parameters:

	guideline:
aerobic total plate count in CFU/g	<10 ⁴
yeasts in CFU/g	<10 ²
mould in CFU/g	<10 ²



specifications about allergens according EC-directive 2003/89 appendix IIIa; 2006/142/EC:
none

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.

Information on nanotechnology and radiation:

This product and its raw materials are not irradiated in our factory or produced using nanotechnology.

Information on specific diets:

	possible?	Certificate available?
kosher	yes	no
halal	no	no
vegan	yes	
vegetarian	yes	

packaging:

10006-01-01

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

All previous versions lose their validity in making this revision. This specification is valid until recalled, it is not subject for automatic revisions service. The above mentioned information based on our present knowledge and experiences. The customer is not dispense from obligation to own experimental tests because of the abundance of influencing factors. A legal binding promise or suitability for certain cases is not to deduce. For technical reasons, different provenances and the fluctuation margin of naturally raw material may also specify variations. On that account and in consequence of possible change in the law we cannot take responsibility for accuracy of statement.