



für das Bäcker- & Konditorenhandwerk und die handwerkliche Speiseeiszubereitung

PRODUCT SPECIFICATION

Product name: Blueberry topping

product number old: 102

product number new: 10102

name of the food: Blueberry- Dessert sauce (preserved)

product description: A fine dessert sauce with blueberries without colorings.

physical appearance: viscouse, dark purple

taste: natural fruity blueberry taste and smell

application: to decorate ice cream, desserts and pudding. Also most suitable to

create all variations of milk shakes and other mixed drinks.

ingredients: sugar, glucose syrup, blueberries (17%), water, black currant juice

concentrate, acidifer citric acid, natural flavour, preservative potassium

sorbate, thickener xanthan

microbiological parameters: aerobic mesophilic germ. count < 10⁴ CFU/g

Yeasts $< 10^2 \text{ CFU/g}$ Molds $< 10^2 \text{ CFU/g}$

nutritional values in g per 100g:

Calorific value/energy: 1279 kJ/301 kcal

Fat: 0,1 therefrom saturated fatty acids: 0,0 Carbohydrates: 73

therefrom sugar: 52
Total dietary fiber: 0,9
Protein: 0,2
Salt: 0,003

physical parameters: pH value (20 °C; potentiometric) 3,5 +/- 0,5

brix value (20°C; refraktometric) 76°Brix +/- 2 content of Ethanol (calculated) <0,001%

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Allergen labeling according to EC Reg. No. 1169/2011:

none

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

No technologies are applied during the production that might genetically modify the organism. In addition no raw materials are applied which are genetically 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 ionizing radiation:

This product and its raw materials were not irradiated or prepared using nanotechnology.

Information about certain diets: Possibility? Certificate available?

Kosher no no Halal no no

Vegetarian yes Vegan yes

Storage conditions: keep cool, dark and dry (8-22 °C) in original closed bottles

shelf life: 18 months under above mentioned conditions

Packaging:

10102-01-01 1kg plastic bottle, sealed, 6 bottles in a cardboard box

18 cardboard boxes per layer; 4 layers per pallet = 72 boxes

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.

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