



PRODUCT SPECIFICATION

Product name:

Cassis Pulp Paste

Article number:

10169

Name of the food:

blackcurrant paste

Customs tariff number:

20079939

Country of origin:

Germany

Field of application:

A highly concentrated fruit paste for flavoring fine confectionery products such as creams, desserts, cream cakes and slices, sorbets, ice creams, desserts, praline fillings and filling compounds.
- Baking and freeze-thaw stability -

Product description:

Appearance:

strong dark red to violet, viscous paste with chunky blackcurrant content

Odor:

ripe, strong, characteristic of blackcurrants

Taste:

ripe, strong, characteristic of blackcurrants

Recommended dosage:

30-60 g : 1000 g final product depending on the respective product properties

Ingredients:

blackcurrant juice concentrate (34.3 %), sugar, glucose syrup, blackcurrants (16.0 %), acid citric acid, natural flavoring.

Ethanol content (calculated):

< 0.1 % mas

Labeling recommendation for prepacked foods:

Blackcurrant paste (blackcurrant juice concentrate (34.3 %), sugar, glucose syrup, blackcurrants (16.0 %), acid citric acid, natural flavoring)

Labeling recommendation for non-prepacked foods:

No subject to labeling

Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		3 +/- 0.5
Brix (20 °C; refractometric)	°Brix	71 +/- 3

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:	1035 kJ / 244 kcal
Fat:	< 0.5 g
of which saturates:	< 0.1 g
Carbohydrate:	59 g
of which sugars:	50 g
Fiber:	0.7 g
Protein:	1.1 g
Salt:	< 0.01 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
Eggs and products thereof		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	yes	no
halal	yes	no
vegetarian	yes	
vegan	yes	

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: 18 months

Storage conditions: cool (8-22 °C), dark, dry in original sealed container

Packaging:

10169-19-01 1.5kg plastic can with tamper-evident lid; 6 cans per carton;
12 cartons per layer; 5 layers = 60 cartons per pallet

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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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