



PRODUCT SPECIFICATION

product name:	Cappuccino paste																
product number old:	219																
product number new:	10219																
name of the food:	flavor paste with cappuccino taste																
product description:	<p>A flavor paste used for the preparation of fine confectionery and pastries such as cream, butter cream, desserts, cream toppings, puddings, pralines, fillings, ice cream and milk shakes with flavors like cappuccino, coffee, mocca, cafe latte or latte macchiato etc. Stir well before use. Only for commercial processing, not suitable for pure consumption. -bake stable and frost-resitant-</p>																
appearance:	viscous-creamy, black-brown paste																
taste:	strong aromatic coffee – cappuccino taste rounded off with a dash of cream																
recommended dosage:	30gr for 1000gr of the final product depending on the respective product properties																
storage stability:	minimum shelf- life 24 months in original packaging when stored in cool and dry conditions.																
recommendation	flavoring																
ingredients:																	
flavoring components:	flavoring preparations, flavoring substance, natural flavoring substances.																
further components:	invert sugar, water, caramel sugar syrup, sugar, emulsifier Citric acid esters of mono- and diglycerides from fatty acids, ethanol, stabilizer xanthan gum.																
physical parameters:	ethanol content: 4,6%mas. pH-Wert (20 °C, refract.) 4,2 +/- 0,5																
microbiological parameters:	<table><thead><tr><th></th><th>standard value</th></tr></thead><tbody><tr><td>total plate count at 30 °C in CFU/g</td><td><10⁴</td></tr><tr><td>yeasts in CFU/g</td><td><10²</td></tr><tr><td>molds in CFU/g</td><td><10²</td></tr></tbody></table>		standard value	total plate count at 30 °C in CFU/g	<10 ⁴	yeasts in CFU/g	<10 ²	molds in CFU/g	<10 ²								
	standard value																
total plate count at 30 °C in CFU/g	<10 ⁴																
yeasts in CFU/g	<10 ²																
molds in CFU/g	<10 ²																
nutritional value in g per 100g:	<table><tbody><tr><td>calorific value</td><td>1239 kJ/ 294kcal</td></tr><tr><td>carbohydrates</td><td>57</td></tr><tr><td> therefrom sugar</td><td>50</td></tr><tr><td>fat</td><td>4,5</td></tr><tr><td> therefrom saturated fatty acids</td><td>4,4</td></tr><tr><td>protein</td><td>0</td></tr><tr><td>dietary fiber</td><td>0,2</td></tr><tr><td>salt</td><td>0,06</td></tr></tbody></table>	calorific value	1239 kJ/ 294kcal	carbohydrates	57	therefrom sugar	50	fat	4,5	therefrom saturated fatty acids	4,4	protein	0	dietary fiber	0,2	salt	0,06
calorific value	1239 kJ/ 294kcal																
carbohydrates	57																
therefrom sugar	50																
fat	4,5																
therefrom saturated fatty acids	4,4																
protein	0																
dietary fiber	0,2																
salt	0,06																



specifications about allergens according EC directive 2003/89 appendix IIIa; 2006/142/EG:
contains none of the declarable allergens

additional specifications about allergens according to the ALBA-list (2008):
contains cocoa (flavoring substance)
contains vanillin (flavoring substance)
contains cinnamon (flavoring substance)

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 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	

packaging:

10219-10-01 10 kg plastic bucket;
(pre-order item) 11 buckets per layer; 4 layers per palette; 44 buckets per palette

10219-17-01 1,25kg plastic container, 6 container per cardboard box
12 cardboard boxes per layer; 5 layers per pallet = 60cardboard boxes

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