



## PRODUCT SPECIFICATION

<b>product name:</b>	<b>Fruit paste Cherry</b>	
<b>product number old:</b>	340	
<b>product number new:</b>	10340	
<b>name of the food:</b>	<b>cherry fruit paste with flavor</b>	
<b>product description:</b>	A fruit paste used for bakery and fine confectionery such as custards, desserts, cream cakes, cream slices, sorbet, ice cream, premium ice cream, sweets and fillings. attention: only for the preparation of fruit ice cream: dosage: 100g for 1000g ice cream base mix -bake stable and frost-resitant-	
<b>appearance:</b>	dark ruby, viscous paste with small-sized cherry parts and a fruity smell of ripe cherries	
<b>taste:</b>	fruity- cherry taste	
<b>recommended dosage:</b>	30-60 g for 1000 g cream, pudding, custard, ice cream, fillings 60 g for 1l ice cream base mix	
<b>Ingredients:</b>		
<b>flavoring components:</b>	flavoring preparations, natural flavoring substances	
<b>further components:</b>	sour cherry juice concentrate (45%), sugar, sour cherries (15%), acidifier citric acid, thickener: xanthan gum E 415, red fruit concentrate (elderberry)	
<b>fruit content:</b>	60 % (sour cherry juice concentrate and sour cherries)	
<b>recommendation for identification (for packaged food only):</b>	Cherry paste (sour cherry juice concentrate, sugar, sour cherries, acidifier citric acid, thickener: xanthan gum E 415, red fruit concentrate (elderberry)	
<b>physical parameters:</b>	pH value (20 °C; potentiometric) brix value (20 °C; refractometric) contant of ethanol (calculated)	3,0 +/- 0,5 70 °Brix +/-2 2,1%mas.
<b>microbiological parameters:</b>	total plate count in CFU/g yeasts in CFU/g molds in CFU/g	max.standard value <10000 <100 <100



**nutritional values in g per 100g:**

Calorific value/energy	1140kJ/268kcal
Fat	0.1
therefrom saturated fatty acids	0.1
Carbohydrate	62
therefrom Sugar	52
Total dietary fibre	0.7
Protein	1.1
Salt	0.03

**specifications about allergens according Reg. EC 1169/2011:**

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 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:**

cool, dark and dry in original closed packaging

**Shelf life:**

18 months under above mentioned conditions

**packaging:**

**10340-03-01**

3 kg plastic container with tamper-evident closure  
24 containers per layer; 5 layers = 120 containers

**10340-10-01  
(pre-order item)**

10 kg plastic bucket;  
11 buckets per layer; 4 layers per palette; 44 buckets per palette

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.