



PRODUCT SPECIFICATION

Egg Liqueur Paste

Product name:	
Article number:	10390
Name of the food:	sugary food preparation with egg liqueur taste
Customs tariff number:	33021090
Country of origin:	Germany
Field of application:	For flavoring bakery and confectionery products of all kinds and for preparing creams, desserts, cream, filling masses for pralines and pastries, milk mix drinks and ice cream. Baking and freeze-thaw stable.
Product description:	
Appearance:	yellow-orange, viscous to pasty
Odor:	species typical of egg liqueur with a hint of rum
Taste:	species typical of egg liqueur with a hint of rum
Recommended dosage:	40 - 60 g : 1000 g final product depending on the respective product properties
Ingredients:	Sugar, glucose syrup, water, EGG YOLK, ethanol, natural flavorings, Jamaica rum, stabilizers: citric acid esters of mono- and diglycerides of fatty acids and xanthan gum, coloring carrot juice concentrate, table salt, coloring carthamus extract.
Ethanol content (calculated):	18 % mas

Labeling recommendation for prepacked foods:

Sugary food preparation with egg liqueur taste (sugar, glucose syrup, water, EGG YOLK, ethanol, natural flavorings, Jamaica rum, stabilizers: citric acid esters of mono- and diglycerides of fatty acids and xanthan gum, coloring carrot juice concentrate, table salt, coloring carthamus extract)

Labeling recommendation for non-prepacked foods:

Contains egg.

Physico-chemical parameters:

Parameter	Value	Specification
pH value (20 °C; potentiometric)		6.3 +/- 0.6
Brix (20 °C; refractometric)	°Brix	50 +/- 4



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:	1420 kJ / 339 kcal
Fat:	6.8 g
of which saturates:	4.3 g
Carbohydrate:	32 g
of which sugars:	25 g
Fiber:	< 0.5 g
Protein:	2.3 g
Salt:	0.25 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	no	no
halal	no	no
vegetarian	yes	
vegan	no	

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:

10390-22-01 1.4 kg plastic cans with tamper-evident lid; 6 cans per carton;
12 cartons per layer; 5 layers per pallet = 60 cartons

10390-03-01 3.0 kg plastic bucket with tamper-evident lid;
24 buckets per layer; 5 layers per pallet = 120 buckets

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The information presented here is based on our current and best knowledge and has been determined with all due care. However, this should not be regarded as a warranty claim and, furthermore, does not release the purchaser from his duty of care to carry out his own quality and suitability tests for the intended use in accordance with applicable law.

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.

Improper transport and/or improper storage may result in quality changes that are beyond our control.

In the case of the specified regulations, reference is made to the applicable law in the currently valid version.