



PRODUCT SPECIFICATION

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| product name: | Raspberry fruit paste | |
| product number old: | 332 | |
| product number new: | 10332 | |
| name of the food: | raspberry fruit paste with flavor | |
| product description: | A fruit paste produced using pure raspberry pulp (40%), for the preparation of fine confectionery such as crèmes, desserts, cream cakes, sorbet, ice cream, premium ice cream, milk shakes, sweets and fillings. - contains no seeds - bake stable and frost-resitant- | |
| appearance: | dark red, viscous smooth paste without raspberry seeds and a natural fruity smell of ripe raspberries | |
| taste: | fruity-ripe, fresh raspberry taste | |
| recommended dosage: | 30-60g to 1kg cream, pudding, custard, ice cream, fillings | |
| Ingredients: | | |
| flavoring components: | natural flavoring substances, flavoring preparations | |
| further components: | sugar, raspberry pulp without seeds (40%), acidifier citric acid, coloring fruit concentrate (elderberry), natural flavor, stabilizer xanthan | |
| recommendation for labeling of packaged food: | raspberry paste: (sugar, raspberry pulp without seeds 40%, acidifier citric acid, coloring fruit, concentrate elderberry, natural flavor, stabilizer xanthan) | |
| physical parameters: | pH value (20 °C, potentiometric)) brix value (20 °C; refractometric) ethanol content (calculated) | 2 +/- 0,5 63 ° brix +/-2 0,1%mas. |
| Nutritional value in g per 100g: | calorific value fat therefrom saturated fatty acids carbohydrates therefrom sugar dietary fiber protein salt | 1080 kJ/ 254kcal 0,2 0 55 54 0,8 0,6 0,01 |
| microbiological parameters: | total plate count in CFU/g yeasts in CFU/g molds in CFU/g | standard value <10 ⁴ <10 ² <10 ² |



specifications about allergens according Reg. LMIV (EU) 1169/2011:
contains none of the declarable allergens

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 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 | yes | no |
| Halal | no | no |
| Vegetarian | yes | |
| Vegan | yes | |

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

Shelf life: 18 months

packaging:

10332-03-01 3 kg plastic container with ingenious closure
24 plastic containers per layer; 5 layers = 120 container

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.