

Product Specification

NO UPDATE SERVICE!

Product-No. 2.01651.111

Product-Name Pistachio Flavouring

Description : Patiserie flavouring
Description : Liquid flavour for improving all baked goods and sweets.
Application : Glazes, fillings, desserts, cream etc.
Sensory data : appearance :viscous, clear
taste/odour :typical like Pistachio
Ingredients : Flavouring components : flavouring substances identical
to natural substances
Other ingredients : water
thickener xanthan gum (E415)
ethylalcohol
colouring plant concentrate
propylene glycol
acidifier citric acid (E330)
preservative sodium benzoate (E211)
Legislation : Product, label and datasheet conforms to:
EU flavouring directives 88/388/EC and 91/72/EC.
For using the flavouring in particular final foods, the
user has to consider the different local regulations
Taste : pistache
Consistency : liquid
Recommended dosage : 3 - 5 : 1 000
Analytical Data
pH-value : 4,1 (3,8 - 4,4)

Legal information

Recom. Declaration: " flavouring"

Technological information

Freeze stable

Bake stable

Packaging relevant data

Packaging/Content : Cardbox with PE bottle 4x1kg
Microbiology : total viable count : max.10000 in 1 g
yeasts : max. 50 in 1 g
moulds : max. 50 in 1 g
e. coli, coliform bacteria : negative in 10 g
salmonella : negative in 25 g
Shelf life : At 18°-24° C: 12 months (unopened package) (from
production date)

For : **Mustermann, Musterort**
Your Contactperson : **Funke, Kerstin, Telephone: +49 6151/3522-90/Fax: -9335**

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