

PRODUCT SPECIFICATION

Name of product: SANADUR
Article number: 2.03633.111

Customs tariff number: 21069092

Status (1334/2008/EC): Food additive

The product is made for processed food.

PRODUCT DESCRIPTION

Appearance: viscous liquid
Flavour profile: slightly sugared
Colour: clear

Recommended dosage: 10 g/kg (General)
10 g/kg (Food)

PHYSICAL PARAMETERS

	Range	QC-Method
Density (D20/4) (g/cm ³):		MU-V-01-70
Refractive index (n ₂₀ /D):		MU-V-03-30
Colour/Absorbance:		MU-V-03-10
pH:	6,70 - 6,90	MU-V-02-50
Loss on drying (%):		MU-V-02-40
Flash point (°C):		MU-V-02-30

STORAGE AND HANDLING

Shelf life: 720 days

Recommended storage conditions: Store in a cool and dry place in original closed packaging. (18 - 24 °C)
Packaging: 1,25 kg (PE bottle)

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MICROBIOLOGICAL PARAMETERS

Parameter	(m)/g	QC-Method
Total Plate Count	10000 cfu/g	MSZ EN ISO 4833:2003
Coliform	negative cfu/g	ISO 4832:2006
Escherichia coli	negative cfu/g	MSZ ISO 16649-2:2005
Yeast	100 cfu/g	MSZ ISO 7954:1999
Mould	100 cfu/g	MSZ ISO 7954:1999
Enterobacteriaceae	10 cfu/g	MSZ ISO 21528-2:2007
Salmonella	negative /25g	MSZ EN ISO 6579:2006

x < m: good quality.

SPECIAL DIETARY INFORMATION

Suitable for vegans: yes
 Suitable for vegetarians: yes
 Suitable for lactose intolerants: yes
 Suitable for gluten intolerants: yes

Suitable for Kosher: no
 Kosher certificate available: no
 Suitable for Halal: yes
 Halal certificate available: no

NUTRITIONAL FACTS

Energy value (KJ/100g): 639
 Energy value (kcal/100g): 153
 Fat (g/100g): 0,0
 - saturates (g/100 g): 0,0
 - mono-unsaturates (g/100 g): 0,0
 - polyunsaturates (g/100 g): 0,0
 - trans fatty acids (g/100 g): 0,0
 Carbohydrate (g/100g): 37,5
 - sugars (g/100g): 0,0
 - polyols (g/100g): 0,0
 - starch (g/100g): 0,0
 Fibre (g/100 g): 0,0
 Protein (g/100g): 0,0
 Salt (g/100 g): 0,0000

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Vitamins and mineral substances (mg/100g) 0,0000

The nutritional values are calculated from the nutritional values of the raw materials mentioned by the producer/supplier in the product data sheets.

INGREDIENT LIST (1334/2008/EC)

stabilizer: sorbitol 91,0% E420ii France; water 5,0% Hungary; acidity regulators: disodium phosphate 3,0% E339ii Germany; monopotassium phosphate 1,0% E340i Germany;

OTHER COMPONENTS IN THE PRODUCT

Components	present in the product
triethyl citrate*	Absent
diacetin*	Absent
triacetin*	Absent
propylene glycol*	Absent
benzyl alcohol**	Absent
ethyl alcohol	Absent

* It is advisable to refer the 1333/2008/EU regulation. These solvents are allowed with a maximum of 3 g/kg from all sources in foodstuffs as consumed, individually or in combination. For beverage applications - with the exception of cream liqueurs - the level of propylene glycol is limited to a maximum of 1 g/l as consumed.

** It is advisable to refer the 1333/2008/EU regulation. This solvent is allowed in confectionery, including chocolate and fine bakery wares with a maximum of 250 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to instruction of the manufacturer and in liqueurs, aromatised wine drinks and aromatised wine products, cocktails with a maximum of 100 mg/l.

SUBSTANCES, NATURALLY PRESENT IN FLAVOURING:

Name of the substance	Present in the product	Quantity in the product (mg/kg)*
Agaric acid	-	0,00

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Aloin	-	0,00
Capsaicin	-	0,00
1,2-Benzopyrone, Coumarin	-	0,00
Hipericine	-	0,00
Beta Asarone	-	0,00
1-Allyl-4-methoxybenzene, estragol	-	0,00
Hydrocyanic acid	-	0,00
4-Allyl-1,2-dimetoxi-benzol, methyl-eugenol	-	0,00
Pulegone	-	0,00
Quassine	-	0,00
1-Allyl-3,4-methylene-dioxy-benzene, safrole	-	0,00
Teucrin A	-	0,00
Thujone (alpha and beta)	-	0,00
Mentofuran	-	0,00

(+) The substance naturally presents in the product.

(-) The substance does not present in the product.

Maximum levels of these substances are restricted in certain compound food as consumed to which flavourings and/or food ingredients with flavouring properties have been added. The type of compound foods and the maximum levels of these ingredients are listed in EC regulation 1334/2008.

HAZARDOUS STATUS

Not hazardous material

ALLERGEN INFORMATION

Allergen information complies with the requirements of 1169/2011/EU and its amendments, as well as ALBA-list.

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- + = contains
 - = free of
 ? = may contain traces

	Legal allergens	Present in the product	Source	Present in the site
1.	Cereals containing gluten, and products thereof	-		+
1.1	wheat	-		
1.2	rye	-		
1.3	barley	-		
1.4	oats	-		
1.5	spelt	-		
1.6	kamut	-		
1.7	gluten	-		
2.	Crustaceans, and products thereof	-		-
3.	Egg, and products thereof	-		-
4.	Fish, and products thereof	-		-
5.	Peanuts, and products thereof	-		-
5.1	peanuts	-		
5.2	peanuts oil	-		
6.	Soya, and products thereof	-		+
6.1	soya protein	-		
6.2	soya oil	-		
7.	Milk, and products thereof	-		+
7.1	milk protein	-		
7.2	cow's milk	-		
7.3	lactose	-		
8.	Nuts, and products thereof	-		+
8.1	almonds	-		
8.2	hazelnuts	-		
8.3	walnuts	-		
8.4	keshews	-		
8.5	pecan nuts	-		
8.6	pistachio	-		
8.7	brazil nuts	-		
8.8	Macadamia /Queensland nuts	-		
9.	Celery, and products thereof	-		+
10.	Mustard, and products thereof	-		+

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11.	Sesam seed, and products thereof	-		-
11.1	sesam	-		
11.2	sesam oil	-		

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12.	Sulphur dioxide and sulphites (E220-E228) at concentrations more than 10mg/kg or 10mg/l, expressed as SO ₂	-		+
13.	Lupine, and products thereof	-		-
14.	Molluscs, and products thereof	-		-

	ALBA additional allergens	Present in the product	Source	Present in the site
	cocoa	-		+
	glutamate (E620-E625)	-		+
	chicken meat	-		-
	coriander	-		+
	maize	-		+
	legumes	-		-
	beef	-		-
	pork	-		-
	carrot	-		+

OTHER INFORMATION

Suitability of packaging material

All packaging materials fulfil the requirements on materials used for articles or components of articles intended to come into the contact with food as described in 10/2011/EU, 1935/04/EC and their amendments.

GMO

We confirm that the product does not contain genetically modified organisms (GMOs) or ingredients produced from GMOs based on 2001/18/EC. Therefore foods containing this product will not be subject to labelling as required on genetically modified food and feed (1829/2003/EC and 1830/2003/EC). This declaration is based on supplier documentations completed with other data where necessary.

Flavourings and food ingredients with flavouring properties

The product complies with 1334/2008/EC and its amendments.

Labelling, Treatment with ionizing radiation, Nanomaterials

The product fulfils the requirements of 1169/2011/EU.

It does not contain ingredients treated with ionizing radiation, and nanomaterials. This information is based on supplier documents completed with other data where necessary.

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Pesticides residues:

369/2005/EC, 178/2006/EC and 149/2008/EC and the amendments of these regulations are not applicable for flavorings.

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