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	Product Specification	

Name: PASTA AROMA VAINILLA

Article No.: 3300307

Product information

Application	Ice cream products, Pastry products
Name of the food	Flavouring in paste with added color
Dosage	10 g product/Kg mix
Way of use	Add the indicated amount to the stabilised base and dilute. Let it stand during 15 minutes and elaborate.
Ingredients	Flavouring fraction (flavouring substances, natural flavouring substances, flavouring preparations); other ingredients (water, ethyl alcohol, sugar, colours (E150d, E102 [1], E129 [1]), stabiliser: cellulose gum, propylene glycol). [1] May have an adverse effect on activity and attention in children.

Packaging

Packaging	Bottle
Content	1 kg
Trademark	ARCONSA
Best before	24 months
Storage conditions	At 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation.
Health registration no.	31.00363/MU

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Sensory properties

Colour	Yellow
Flavour	Vanilla
Consistency	Dense product

Chemical / physical parameters

Parameter	Value	Method
°Brix / refraction index	18 - 22	abbe-refractometer, 20°C
pH value	5,09 - 5,69	Electrometrically, 20°C

Nutritional information

Average contents per 100 g (calculated*)	Value
<i>Energy in kJ, derived</i>	<i>714</i>
<i>Energy in kcal, derived</i>	<i>171</i>
<i>Fat in g</i>	<i>0,0</i>
<i>Saturated Fat g</i>	<i>0,0</i>
<i>Carbohydrates in g</i>	<i>9,1</i>
<i>-of which sugars in g</i>	<i>9,1</i>
<i>-of which polyols in g</i>	<i>0,0</i>
<i>Fibre in g</i>	<i>0,4</i>



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Proteins (N x 6.25) in g	0,0
Salt in g (expressed in sodium x 2.5)	0,0

*Estimate based on article 30 of Regulation (EU) No. 1169/2011 of the European Parliament and Council of October 25th, 2011

Microbiology

Parameter	Max. Value	Method
Total germ count (not including lactic acid bacteria) cfu/g	1 000	PCA, 35 °C, 48 h
Mould cfu/g	100	YGC, 22-25 °C, 48-72 h
Yeast cfu/g	100	YGC, 22-25 °C, 48-72 h
Coliform germs cfu/g	10	TBX, 44 °C, 18-24 h
Salmonella cfu/25g	Not detected	Rambach agar/XLD, 35-37 °C, 48h

Ingredients which can trigger allergies or other incompatibility reactions

Based on Regulation (EC) 1169/2011 and subsequent amendments

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised	-
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strains) and products thereof	
Crustaceans and products made thereof	-
Eggs and products made thereof	-
Fish and products thereof	-
Peanuts and products made thereof	-
Soy and products thereof	-
Milk and products thereof (including lactose)	-
Nuts and products thereof	-
Celery and products made thereof	-
Mustard and products made thereof, except: behenic acid with a minimum of 85 % of purity and obtained after two distillation steps used in the manufacturing of the emulsifiers E470a, E 471 and E 477	-
Sesame seeds and products made thereof	-
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.	-
White lupin and products made thereof	-
Molluscs and products made thereof	-



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+: contained in recipe -: not contained in recipe

Possible cross contamination:

None

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Regulations No. 1829/2003 and No. 1830/2003.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

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