

TECHNICAL PRODUCT SPECIFICATION

Product Description: Cream caramel Flavour
 Frey+Lau Article-No.: P0610549

Physical Data

Appearance: liquid, clear, yellow
 Sensoric profile: When used properly typical
 sensoric profile with following characteristic:
 creamy, caramel-like
 Flashpoint: 46 °C
 Relative density (d20/4) 1,035 ... 1,055
 Refractive index (nD20): 1,440 ... 1,460
 Optical rotation (a20): -5° ... +5°

Impurities

According to EC Flavour-Directive EEC 88/388.

Arsenic (As): max. 3 ppm
 Cadmium (Cd): max. 1 ppm
 Mercury (Hg): max. 1 ppm
 Lead (Pb): max. 10 ppm

Microbiology

According to Art. 11 and annex III, 882/2004/EC.

Coloni forming units: max. 1.000/g
 Yeast: max. 100/g
 Osmotolerant yeast: max. 100/g
 Moulds: max. 100/g
 Enterobacteriaceae: max. 10/g
 Coliform organisms: negativ in 0,1g
 Escherichia coli: negativ in 1g
 Salmonella: negativ in 50g
 Staphylococcus aureus: negativ in 1g
 Listeria monocytogenes: negativ in 1g
 Pseudomonades: max. 10/g
 Clostridium ssp.: max. 10/g
 Bacillus cereus: max. 10/g

TECHNICAL PRODUCT SPECIFICATION

Nutritional Values

Nutritional values are calculated in accordance with:

- Codex Alimentarius 'Guidelines on Nutritional Labelling (CAC/GL-2-1985 (Rev. 1 - 1993))'.
- IOFI Information Letter No. 1295: 'Calorific value of flavourings'.

Ethanol (Weight%):	7,1
Ethanol (Vol.%):	9,4
Energy (kcal/100g):	350
Energy (Kj/100g):	1464
Proteins (g/100g):	0
Carbohydrates (g/100g):	0
Sugars (g/100g):	0
Fat (g/100g):	0
Fibres (g/100g):	0
Ashes (g/100g):	0
Cholesterol (g/100g):	0
Sodium chloride (g/100g):	0

Storage and Handling

Storage:	In tightly closed, preferably full containers in cool and dark storage area. Protect from light.
Storage temperature:	Recommended storage temperature 10-20 °C.
Minimum shelf life:	In suitable, originally closed containers minimum 36 months. Analyse the material before use if used after minimum shelf life.

Information on the Producer

Company:	Frey + Lau GmbH
Address:	Immenhacken 12 D-24558 Henstedt-Ulzburg
Phone:	++49 - (0) 4193 - 99 53
Fax:	++49 - (0) 4193 - 99 55 80
Contact person:	Fr. Dr. Maja Zippel
Date of issue:	07.12.2012

TECHNICAL PRODUCT SPECIFICATION

This information and these recommendations are believed to be accurate and represent the best information currently available to us. Users should make their own investigations to determine the suitability of Frey+Lau products for their particular purposes. In no event shall Frey+Lau be liable for any claims, losses or damages of any third party or for lost profits or any special, indirect, incidental, consequential or exemplary damages, however arising, even if Frey+Lau has been advised of the possibility of such damages.