

# **PRODUCT SPECIFICATION**

Articol number: 873080

**Articol name: BIG BUBBLE PINK PASTE** 

Use	The product is intended for the manufacture of food and not for direct consumption.			
	Food industry: ice cream			
Recommended Dosage	Cca. 50 g: 1 kg			
Ingredients	Glucose syrup, sugar, water, acidifier citric acid, modified corn starch, colour allura			
	red AC 'may have an adverse effect on activity and attention in children', flavours,			
	preservative potasium sorbate.			
Sensorial	Appearance: homogeneous paste;			
characteristics	Colour: pink;			
(at 20°C)	Smell: typical;			
	Taste: typical.			
Physical-chemical	Brix (refractometer): 72,0°Bx ± 3;			
parameters (at 20°C)	pH: 2,1 ± 0,5.			
Microbiology	NTG: max. 1000 cfu/ g;			
	Enterobacteria: max. 10 cfu/ g;			
	Yeasts and moulds: max. 10 cfu/ g.			
<b>Nutrition Declaration</b>	Energy: 1224,2 kJ / 287,9 kcal ;			
Average values/	Fat: 0 g;			
100 g product	Of which saturated fatty acids: 0 g;			
	Carbohydrate: 70,5 g;			
	Of which sugars: 60,0 g;			
	Fiber: 0 g;			
	Protein: 0 g;			
	Salt: 0,1375 g.			
Contaminants	Complies with (CE) Regulation No. 1881/2006.			
Packaging	Food grade PE sealed buckets.			
Storage	Store in original unopened packaging, in a cool, dry place, away from di			
	sunlight, between 5 - 25°C. After opening store in cold rooms (0 - 8°C). Close			
	packaging after each usage.			
Shelf life	24 months from the production date at the recommended storage conditions and			
	original packaging.			
Transport conditions	No special instructions, but food safety rules.			
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This information is correct to the best of our knowledge. It is the responsibility of the user to assess the work place risks and to determinate safe working conditions. Expertarom Food Ingredients cannot assume liability for claims resulting from improper use of this product.



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### **Allergens**

This statement is in accordance with **REGULATION (EU) No 1169/2011** on the provision of food information to consumers, *Annex II: SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES*.

Allergens	Allergen Substances	Raw materials (ingredients)	Possible traces from cross contamination
Cereals (1) with gluten content and derivates	No		No
Crustaceans and derivates	No		No
Eggs and derivates	No		No
Fish and derivates	No		No
Peanuts and derivates	No		No
Soy and derivates	No		No
Milk and derivates	No		No
Nuts and derivates (2)	No		No
Celery and derivates	No		No
Mustard and derivates	No		No
Sesam seeds and derivates	No		No
Sulfur dioxide or sulphite as SO <sup>2</sup> (3)	No		No
Lupine and derivates	No		No
Molluscs and derivates	No		No

<sup>1) -</sup> wheat, rye, barley, oats, or other hybrids;

- (2)- Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia);
- (3)- According REGULATION (EU) No 1169/2011 is out sulfur dioxide and sulfur concentrations greater than 10 mg/kg or 10 mg/l (as S0²) located in the food.

#### **GMO Declaration**

The product does not contain GMO material or traces, according to EU Directive 2001/18/UE.

The product does not need to be labeled according to EU Regulation 1829/2003/UE and EU Regulation 1830/2003/UE.

## Statement regarding treatment with ionizing radiation

We declare that the product and its ingredients have not been treated with ionizing radiation or ethylene oxide according to new documents available.

#### **Packaging material**

The used packaging material complies with Regulation (EC) NO. 1935/2004 on materials and articles intended to come into contact with food, Regulation (EC) NO.2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food and Regulation (EC) NO.10/2011 on plastic materials and articles intended to come into contact with food.

All mentioned data are in accordance with EU/National legislation, at the date of this document preparing. This replaces the previous specification.

Issued by:

Quality Specialist: ing. Zbarciog Laura

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