PRODUCT SPECIFICATION

Articol number: 873077

Articol name: DULCE DE LECHE PASTE



Use	The product is intended for the manufacture of food and not for direct consumption.			
	Food industry: ice cream			
Description	Dulce de leche flavouring paste.			
Recommended Dosage	Cca. 30 – 50 g : 1 kg mix			
Ingredients	Sugar, glucose syrup, water, caramelized sugar, flavours, colours: sulphite ammoni			
	caramel, plain caramel, carminic acid; modified starch, iodized salt, preservative			
	potassium sorbate.			
Sensorial	Appearance: viscous mass;			
characteristics	Color: dark brown;			
(at 20°C)	Smell: typical;			
	Taste: typical.			
Physical-chemical	Brix (refractometer, 20°C): 69,0°Bx ± 3;			
parameters (at 20°C)	pH: 2,6 ± 0,5.			
Microbiology	NTG: max. 1000 cfu/ g;			
	Enterobacteria: max. 1 cfu/ g;			
	Yeasts and moulds: max. 100 cfu/ g.			
Nutrition Declaration	Energy: 1161,7 kJ / 273,9 kcal			
Average values/	Fat: 0 g;			
100 g product	Of which saturated fatty acids: 0 g;			
	Carbohydrate: 58,5 g;			
	Of which sugars: 42,4 g;			
	Fiber: 0 g;			
	Protein: 0 g;			
	Salt: 2,5 g.			
Contaminants	Complies with (CE) Regulation No. 915/2023.			
Packaging	Food grade PP sealed buckets.			
Storage	Store in original unopened packaging, in a cool, dry place, away from direct sunlight,			
	between 5 - 25°C. After opening store in cold rooms (0 - 8°C). Close packaging after			
	each usage.			
Shelf life	24 months at the recommended storage conditions and original packaging.			
Transport conditions	No special instructions, but food safety rules.			
This information is some at to				

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 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 ² (3)	No		No
Lupine and derivates	No		No
Molluscs and derivates	No		No

- (1)- 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: Zbarciog Laura

Date: 28.02.2025



S.C. EXPERTAROM FOOD INGREDIENTS S.R.L. RO - SIBIU- 550052, No. 150, Şoseaua Alba Iulia Tel: +4(0)269-208000; Fax: +4(0)269-208002; www.expertarom.com; contact@expertarom.com

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