

Product Specification

Product N°: 202001 - G02001

Date: 18/05/2017

Product-Name: COMPOUND ORANGE

Version: 2.8F

1. General product information

Legal name: Patisserie Natural Orange flavouring

Product description: Natural orange flavouring for multi-purpose application in fine patisserie.

Application: Whipped cream, cream, crèmes, filling for bakery wares and chocolate, milk drinks, yoghurt.

Sensory data:

Taste/odour:	Sweet, typical fruity
Colour:	Yellow
Texture:	Plain, viscous

Ingredients:	E-number	%
- Flavouring components:		
Flavouring preparations, natural flavouring substance		
- Further ingredients:		
Sugar		
Glucose syrup		
Water		
Glucose-fructose syrup		
Acid: citric acid	E330	
Concentrated orange juice		4
Modified starch	E1422	
Gelling agent: pectin	E440(i)	
Colouring foods: concentrates (safflower, lemon)		

QUID-information: Concentrated orange juice: 4 %

Basic recipe/Dosage: Recommended dosage: 40 - 60 : 1000

Dangerous Good: yes ☐ no ☒



2. Analytical data

Parameter	Target	Range
Brix	70.0	65.5 – 74.5
pH	2.03	1.75 – 2.30

3. Package / storage information

Material:	Cardbox with plastic jar / Pail	
Content:	Jar: 4 x 1 kg / Pail: 5 kg	
SAP n°:	1 kg: 202001320	
	5 kg: 202001301	
Shelf life:	720 days	(from date of manufacture)
Storage condition:	Preferably in a cold and dry place	

4. Microbiological Parameters

	Value max.
Yeast	100/gr
Moulds	100/gr
Enterobacteriaceae	10/gr

5. Nutritional information (per 100g)

Energy	1094 kJ	257 kcal	Carbohydrate	64.0	g
Fat	< 0.1	g	of which sugars	49.9	g
of which saturates	< 0.1	g	of which starch		g
of which mono-unsaturates		g	Fibre	0.3	g
of which poly-unsaturates		g	Protein	0.2	g
of which trans		g	Salt	< 0.01	g
			Sodium	2	mg

6. Allergen information

- + = contains
 - = free from
 ? = may contain traces, or unknown

According to Regulation 1169/2011/EU

-	Cereals containing gluten and products thereof (*)
-	Crustaceans and products thereof
?	Eggs and products thereof
-	Fish and products thereof
-	Peanuts / Groundnut and products thereof
?	Soybeans and products thereof
?	Milk and products thereof
-	Nuts and products thereof
-	Celery and products thereof
-	Mustard and products thereof
-	Sesame seeds and products thereof
-	Sulphur dioxide and sulphites at concentrations > 10 ppm expressed as SO ₂ (E220 to E228)
-	Lupin and products thereof
-	Molluscs and products thereof

Additional allergens acc. ALBA

-	Gluten (**)
?	Lactose
?	Cocoa
-	Glutamate
-	Chicken meat
-	Coriander
+	Maize (modified starch)
-	Legumes pulses
-	Beef
-	Pork
?	Carrot

(*) glucose syrup from wheat has not to be declared acc. Regulation 1169/2011/EU

(**) conform to the Regulation 828/2014/EU: "gluten free" if the gluten content does not exceed 20 mg/kg

7. Suitability of the product for:

Diet	Suitability
Celiac	Yes
Vegans	Yes
Vegetarians	Yes



8. Food legislation compliance

This product is manufactured under Belgian and EU regulations.

Food information to consumer

The information given in this document is in accordance with the Regulation 1169/2011/EU on the provision of food information to consumers and its amendments.

Flavouring

The product complies with the Regulation 1334/2008/EC on flavourings and certain food ingredients with flavouring properties for use in and on foods, and its amendments.

Food packaging material

All materials intended to come into contact with foods fulfil the requirements described in the Regulation 1935/2004/EC, and 10/2011/EC when applicable, and their amendments.

GMO

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore according to the Regulations 1829/2003/EC, 1830/2003/EC and their amendments, the product does not require labelling concerning this point.

Ionising radiation

The product has not been treated with ionising radiation and does not contain any irradiated ingredients. Therefore it does not require labelling concerning this point.

Contaminants and pesticides in foodstuffs

The raw materials used in this product fulfil the requirements described in the Regulation 1881/2006/EC related to contaminants in foodstuffs, the Regulation 396/2005/EC related to pesticides in foodstuffs, and their amendments.

The information in this document is given in good faith and is based on the product formulation and the data provided by our raw material suppliers at the date of issue of this specification, completed with other data where necessary. It is the customer's responsibility to ensure that the usage of the products and, when applicable, the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.

Updated by :	Delhove Marie-Hélène
Modification :	Updated nutritional information
Position :	Regulatory Affairs Department