S-CTR 03 02 J (19/08/2020) Reviewed date : 13/10/2021





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09/05/2018 Jpdated:



Product identification

Consistency thick paste Colour

hvdrosoluble

green Odour sweet of bitter almond

REFERENCE

PFS0004063 PRS012124 Costumer reference:

Testing procedure

or: real application

the product, 10% sugared milk

Legal statute

33021090

Denomination PISTACHIO PASTE flavoured & coloured

Applications: suggested dose (g/kg)

ice-creams, entremets, fillings

maxi. use level in dessert (cat. 75,7

ves

20°C

16)

Additives: 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level) - Flavouring agents: (possible equivalence)

Flavours EC Regulation 1334/2008

PISTACHIO paste 30%

sugars 52% flavour 6%

Customs Code

Ingredients

ethanol 9% volum/weight

- Restricted substances:

coumarin (ex tonka bean): 10,8 mg / kg

This product is not ionised and/or not composed of ionised ingredients

- Other declarations

- Additives (*) :

- Safety declaration:

- Solvents - carriers :

ethanol, sunflower oil

saccharose, water

colourings : E.102 tartrazine (0,038%)(1),

E.132 indigotine (0,024%) (1)

E.110 : sunset yellow (0,0066%)(1)

GMO (Directives 2003/1829/1830/EC)

PISTACHIOS, may contain other nuts traces Allergens (regulation 1169/2011):

(*) Notion of carry-over

(Directive 7/12/84 & Circular 23/08/85)

Additives are not declared (except (1)) in the finished product if: the additive contained in the finished product derived only from the original product had no used and if it influence on the finished product. It lies to the manufacturer of the food product to produce the proof. Declaration of solvents or carriers (restricted proportion of the quantity strictly necessary to the composition of the flavour) is not required on the final labelling of the food product which contains this flavour.

Physico-chemical analyses	N.S.: No Significant		Microbiology			
pH 20°C	6,13	+/- 0,30	total Germs	<3000/g	Staphylococus	0/1g
Density 20°C	1,25	+/- 0,010	Yeasts	<500/g	ASR	_
Refraction index 20 °C		+/- 0,005	Moulds	<500/g	Salmonella	0/25g
Polarimetry index 20°C			Coliforms	0 / 1g		•
% vol.ethanol 20°C	9	% Vol./weight alcohol	Faecal coliforms	0 / 1g		
% dry matter						
-			Nutrition			
Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning			Proteins	5,5 - 6%	Fibers	3 - 3,5%
the purity of the flavours, and according to EC Regulation 1334/2008			Carbohydrates	59 - 60%	Sugar	55 - 56%
Other			Fat	14 - 15%	Satured fat	1,5 - 2%
°BRIX			Moisture content	10 - 12%	Sodium	31,2 mg/kg
Flash point (°C)	> 100		Other	N.S.		
			Energy Kcal/100 g	450		
Preserving						
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Storage Store away from light, humidity and oxygen in the original packaging

Shelf life 12 months (in original packaging unopened) Storage temperature

3 months after opening 20°C Storage temperature Road, sea, air Transport temperature Ambient

Net weights: 100 ml, 100 g, 250 ml, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg, 5 l, 5 kg, 6 kg, 10 l, 10 kg, 20 l, 20 kg, 22 kg, 25 l, 25 kg, 1 t

Pallet

Transport

Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45

Saccharose, pistachio paste, water, flavouring, colourings: tartrazine E.102, indigotine E.132, sunset yellow E.110 allergens: pistachios, may contain other nuts traces

E.102, E.110: May have an adverse effect on activity and attention in children

Responsibility clause

All information given is to the best of our knowledge at the date of supply. All obligatory or optional data according to current laws has been given.

Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product