

PRODUCTINFORMATION

Product Tasture 304 Sirloin Steak Flavour Natural

Product description:

Colour: beige

Appearance: powder

Taste description: typical

Composition:

Flavouring ingredients: flavouring preparations

enzymatic hydrolyzed vegetable protein (rape)

natural flavouring substances

natural flavouring substance trans-2, trans-4-Decadienale

Other ingredients: maltodextrine

salt

vegetable oil (rape seed)

triacetine 0,019 %

vegetable oil (coconut) modified starch gum arabic

Other information:

Storage: at ambient temperature (ca. 15°C), dark and dry

Shelf life: at least 12 month in unopened packaging

Alcohol content: no content

Limited Ingredients: no content

Max.Dos.: Application:

Maximum dosage (EU): 0,000 g/kg Cat.13: Food intended for particular uses as defined

by Directive 2009/39/EG

0,000 g/kg Cat.17: Food supplements as defined in Directive

2002/46/EC

0,000 Cat.18: Processed food not covered by categories g/kg

1-17

Eggs and egg products 369,004 g/kg Cat.10: 369,004 Cat.14.1: Non-alcoholic beverages g/kg

369,004 Cat.14.2: Alcoholic beverages, including alcohol-free g/kg

counterparts

Dairy products and analogues 553,506 g/kg Cat.1:

553,506 g/kg Cat.16: Desserts excluding products covered in

category 1, 3 and 4 Edible ices

553,506 g/kg Cat.3:

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Recommended labelling: natural flavouring

The product has to be protected from temperatures below 4°C. Opened containers are to be closed firmly immediately after use and should be used as soon as possible. During store changes may be noted in the colour of this flavour. Variances in colour are typical for these types of flavour and in no way affect the sensorial or technological properties.

This product corresponds to the European regulation of flavourings 1334/2008 and the European regulation of food additives 1333/2008. For use of this product abroad, the respective national legal regulations are to be considered.

| Allergens (according to LMKV appendix 3, directive 2000/13/EC annex III a (*) | Does contain | Requires marking |
|--|-----------------|------------------|
| Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut | No | marking |
| or their hybridised strains) and products thereof * | 140 | |
| Crustaceans and products thereof * | No | |
| Eggs and products thereof * | No | |
| Fish and products thereof * | No | |
| Peanuts and products thereof * | No | |
| Soybeans and products thereof * | No | |
| Milk and products thereof (including lactose) * | No | |
| Nuts i. e. Almond, Hazelnut, Walnut, Cashew, | No | |
| Pecan nut, Brazil nut, Pistachio nut, Macadamia | 140 | |
| nut and Queensland nut and products thereof * | | |
| Celery and products thereof * | No | |
| Mustard and products thereof * | No | |
| Sesame seeds and products thereof * | No | |
| Sulphur dioxide and sulphites at concentrations of more than 10 | No | |
| mg/kg or 10 mg/litre expressed as SO ₂ * | | |
| Lupines and products thereof * | No | |
| Molluscs and products thereof * | No | |
| Beef and products thereof | No | |
| Pork and products thereof | No | |
| Chicken and products thereof | No | |
| Azo dye (z.B. E102, E110, E122) | No | |
| Benzoic acid (E210) and Benzoat (E211-213) | No | |
| Yeast and Yeast derivates | No | |
| Cacao | No | |
| Maize and products thereof | Yes | No |
| Umbelliferae | Yes | No |
| Natural vanilla and Vanillin/Ethylvanillin | Yes | No |
| Citric fruits | No | |
| Sodium glutamate (E621) | No | |
| The product is required to label according to regulation (EC) No 1829/2003 and regulation (EC) No 1830/2003. | No | |
| The product contains GMO's. | No | |
| The product is produced with GMO's (enzyme from GMO's). | No | |

Note: "yes" documents the presence of substances according to recipe. "no" indicates - to the best of our knowledge – the absence of substances. The information is checked carefully.

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Microbiological Data: Flavours, savoury, powder

Parameter Unit Warning level
Total plate count CFU/g < 1.0 * 10^5
Moulds CFU/g < 1.0 * 10^3
Yeasts CFU/g < 2.5 * 10^2
E.coli CFU/g < 1.0 * 10^2

Salmonella negative in 25 g

Heavy metals: (based on the former Flavour Guideline 88/388/EWG)

Arsenic (As) < 3 ppm
Cadmium (Cd) < 1 ppm
Lead (Pb) < 10 ppm
Mercury(Hg) < 1 ppm

Nutritional Information:

Average nutritional value per 100g (calculated) value uni

| energy | 1178 | KJ |
|--|------|------|
| energy | 279 | kcal |
| fat | 3,1 | g |
| -of which saturated fatty acids | 0,2 | g |
| -of which mono unsaturated fatty acids | 1,9 | g |
| -of which poly unsaturated fatty acids | 0,9 | g |
| -of which trans fatty acids | 0,0 | g |
| carbohydrates | 39,9 | g |
| -of which sugars | 3,3 | g |
| -of which polyols | 0,0 | g |
| -of which starch | 0,2 | g |
| fiber | 0,0 | g |
| protein | 22,3 | g |
| salt | 21,3 | g |
| sodium | 8,5 | g |
| | | |

Irradiation: All raw materials and the final product are not treated with ionising radiation.

REACH Regulation: The above mentioned product is designed for use in food. For any other

applications please contact your responsible sales manager.

Retraceability: The traceability of the above mentioned product is established at all stages of

production, processing and distribution (based on Regulation (EC) 178/2002).

There are exceptions for samples sent by R&D.

Customs tariff no: 33021090

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Product Suitability

suitable certified

Halal yes ***
Kosher not checked ***

Ovo-Lacto-Vegetarian (no fish and meat) # yes Vegan (no animal products) # yes # excluded packaging and pre-stage by production

*** These values are not yet determined or generally not available for this product. Please contact us if you need these data, we willingly provide them to you if available.

This product information is for information only and is not subject to updating.

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