

PRODUCT INFORMATION

Product Tasture 101 Roast Beef Flavour

Product description:

Colour: beige

Appearance: powder

Taste description: typical

Composition:

Flavouring ingredients: flavouring preparations

thermal processed flavourings

Other ingredients: salt

mono sodium glutamate 10,500 %

burnt sugar dextrose

disodium inosinate and -guanylate 0,900 %

Other information:

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

Shelf life: at least 12 months in unopened packaging

Alcohol content: no content

Limited Ingredients: no content



N	Max. dos (EU).:	Category:	Application:	
55,556	g/kg	Cat. 13	Food intended for particular uses as defined by Directive 2009/39/EG	
55,556	g/kg	Cat .1	Dairy products and analogues	
55,556	g/kg	Cat. 10	Eggs and egg products	
55,556	g/kg	Cat. 11	Sugars, syrups, honey and table-top sweeteners	
55,556	g/kg	Cat. 12	Salts, spices, soups, sauces, salads and protein products	
55,556	g/kg	Cat. 14.1	Non-alcoholic beverages	
55,556	g/kg	Cat. 14.2	Alcoholic beverages, including alcohol-free counterparts	
55,556	g/kg	Cat. 15	Ready-to-eat savouries and snacks	
55,556	g/kg	Cat. 16	Desserts excluding products covered in category 1, 3 and 4	
55,556	g/kg	Cat. 17	Food supplements as defined in Directive 2002/46/EC	
55,556	g/kg	Cat. 18	Processed food not covered by categories 1-17	
55,556	g/kg	Cat. 2	Fats and oils and fat and oil emulsions	
55,556	g/kg	Cat. 3	Edible ices	
55,556	g/kg	Cat. 4.2	Processed fruit and vegetables	
55,556	g/kg	Cat. 5	Confectionery	
55,556	g/kg	Cat. 6	Cereals and cereal products	
55,556	g/kg	Cat. 7	Bakery wares	
55,556	g/kg	Cat. 8	Meat	
55,556	g/kg	Cat. 9	Fish and fisheries products	



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Recommended labelling: flavouring, flavour enhancer E621, E627, E631

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	Does contain	Requires marking
annex III a (*)		marking
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt,	No	
kamut or their hybridised strains) and products thereof *	N 1	
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. Almon <mark>d, Hazelnut, Walnut, Cashew,</mark>	No	
Pecan nut, Brazil nut, Pistachio nut, Macadamia		
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	Yes	No
Cacao	No	
Maize and products thereof	Yes	No
Umbelliferge	No	
Natural vanilla and Vanillin/Ethylvanillin	No	
Citric fruits	No	
Sodium glutamate (E621)	Yes	No
The product is required to label according to regulation (EC) No	No	1,0
1829/2003 and regulation (EC) No 1830/2003.	. 10	
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

<u>Nutritional Information:</u>

value	Unit
832	KJ
197	kcal
0,7	g
0,1	g
13,5	g
4,8	g
0,0	g
0,0	g
2,0	g
34,8	g
46,2	g
18,4	g
	832 197 0,7 0,1 13,5 4,8 0,0 0,0 2,0 34,8 46,2

Average putritional value per 100a (calculated)

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

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

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

^{***} 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.



