

## PRODUCTINFORMATION

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Product description:

Colour: Beige

Appearance: Powder

Taste description: Typical

Composition:

Flavouring ingredients: Flavouring preparations

Hydrolysed vegetable protein (soy)

Thermal processed flavourings

Flavouring substances

Natural flavouring substances

Smoke

Other ingredients: Salt

Maltodextrin

Mono sodium glutamate

Lactose

Modified starch

Disodium inosinate and -quanulate 0,748 %

11,085 %

Fructose

Vegetable oil (sunflower, rapeseed)

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

Smoke flavouring: Yes



Tasture 301

Product

		Max. Dos.:	Application:
Maximum dosa	ge (EU):	66,845 g/kg	Cat. 1: Dairy products and analogues
		66,845 g/kg	Cat. 10: Eggs and egg products
		66,845 g/kg	Cat. 11: Sugars, syrups, honey and table-top sweeteners
		66,845 g/kg	Cat.12: Salts, spices, soups, sauces, salads and protein products
		66,845 g/kg	Cat. 13: Food intended for particular uses as defined by Directive 2009/39/EG
		66,845 g/kg	Cat. 14.1: Non-alcoholic beverages
		66,845 g/kg	Cat. 14.2: Alcoholic beverages, including
		. 3, 3	alcohol-free counterparts
		66,845 g/kg	Cat. 15: Ready-to-eat savouries and snacks
		66,845 g/kg	Cat. 16: Desserts excluding products covered in category 1, 3 and 4
		66,845 g/kg	Cat. 17: Food supplements as defined in Directive 2002/46/EC
		66,845 g/kg	Cat. 18: Processed food not covered by categories 1-17
		66,845 g/kg	Cat. 2: Fats and oils and fat and oil
		3, 3	emulsions
		66,845 g/kg	Cat. 3: Edible ices
		66,845 g/kg	Cat. 4.2: Processed fruit and
			vegetables
		66,845 g/kg	Cat. 5: Confectionery
		66,845 g/kg	Cat. 6: Cereals and cereal products
		66,845 g/kg	Cat. 7: Bakery wares
		66,845 g/kg	Cat. 8: Meat
		66,845 g/kg	Cat. 9: Fish and fisheries products

Bacon flavour

Recommended labelling; Flavouring (with E621, E627, E631), smoke 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.



Product Tasture 301 Bacon flavour

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 or their hybridised strains) and products thereof *	No	
Crustaceans and products thereof *	No	
Eggs and products thereof *	No	
Fish and products thereof *	No	
Peanuts and products thereof *	No	
Soybeans and products thereof *	Yes	Yes
Milk and products thereof (including lactose) *	Yes	Yes
Nuts i. e. almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut and queensland nut and products thereof *	No	
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 mg/kg or 10 mg/litre expressed as SO <sub>2</sub> *	No	
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	n.n.
Cacao	No	
Maize and products thereof	Yes	n.n
Umbelliferae	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 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.



Product Tasture 301 Bacon flavour

Microbiological Data: Flavours, savoury, powder

Warning level Parameter Unit < 1.0 \* 10^5 Total plate count CFU/g Moulds CFU/g < 1,0 \* 10^3 Yeasts CFU/g < 2.5 \* 10^2 E.coli < 1.0 \* 10^2 CFU/g 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:

Averag <mark>e n</mark>	utritional value per 100g (calcu	lated)	Value	Unit
Energy			1029	KJ
Energy			244	kcal
Fat			4,7	g
- of	which saturated fatty acids		2,2	g
Carbohy <mark>dr</mark>	rates		28,4	g
- of	which sugars		8,7	g
Fiber			0,7	g
Protein			20,9	g
Salt			37,9	g
Sodium			15,1	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



Product Tasture 301 Bacon flavour

## **Product Suitability**

Halal No \*\*\*
Kosher No \*\*\*

Ovo-Lacto-Vegetarian (no fish and meat) # No Vegan (no animal products) # No

# 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.