

## Product specification

<b>Art.no:</b>	M50801
<b>Product name:</b>	Cream taste Compound eco
<b>Product description:</b>	Functional preparation with seasoning ingredients for the production of sausages  brown mix for small fermented sausage with reddening agent and a taste of white pepper, mace and nutmeg.
<b>Dosage:</b>	7.5 g/kg
<b>Usage:</b>	Add 7.5g with the usual thickeners at the beginning of the manufacturing process.
<b>Storage:</b>	Store dry, tightly closed, protected from light and heat.
<b>Minimum shelf life:</b>	18 months from the date of production
<b>Shelf life after opening:</b>	-
<b>Declaration reference:</b>	Stabilizer: E450; salt, dextrose, flavor enhancer: E621; antioxidant: E316; flavors, spice extracts.
<b>Ingredients:</b>	Stabilizer: E450; salt, dextrose, flavor enhancer: E621; antioxidant: E316; acidity regulator: E500; flavors, spice extracts,
<b>Allergy declaration:</b>	none
<b>Flavour profile</b>	Market typical
<b>Appearance:</b>	powder
<b>Microbiological values:</b>	total plate count < 1x10 <sup>6</sup> /g molds < 1x10 <sup>5</sup> /g yeasts < 1x10 <sup>5</sup> /g salmonellae nn in 25 g
<b>Average nutritional values in 100g:</b>	energy [kJ] 363 energy [kcal] 86 fat [g] 1.1 - of which saturates [g] 0.1 carbohydrate [g] 13.9 - of which sugars [g] 13.8 protein [g] 4.6 salt [g] 32.6
<b>Identification of additives:</b>	with anti-oxidant with flavor enhancers with phosphate
<b>Traceability:</b>	The traceability( up/down) of all product components is given by way of assigned batch number and the article number at any time.
<b>Irradiation:</b>	We declare that our product and all raw materials have not been treated by ionizing radiation.

The nutritional information are non-binding average values and are based on analyzes and values of the ingredients and on the basis of generally accepted data. They refer to the time of sale of the product and may not have the meaning of guarantees on properties. The salt content is in accordance with the provisions of Regulation (EU) No 1169/2011 due to the presence of naturally occurring and added sodium.

Natural products are subject to weather, crop and farming-related, qualitative variations.  
Slight variation in color, odor, size, shape, texture, and consistency can not be completely excluded and therefore have no basis for complaints.

We are aware of our responsibility regarding allergens and intolerance-inducing substances to our customers very aware. We take this through a computer-assisted resource control system in modern closed installations that are unique in the industry. This allows us to produce products currently on the highest possible technical standards. However, in serious contemplation cross-contamination with traces of allergenic substances listed in Annex 2 of Regulation (EU) 1169/2011 LMIV not be completely excluded.

The shelf life of the product is defined according to § 7 paragraph 1 of the LMKV and is expressed in terms of the stated storage conditions in

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sealed containers subject to the indications of nature-related quality fluctuations. All above-mentioned physical / chemical data are averages and do not have the meaning of guarantees on properties. They are not binding and no basis for to warranty or product liability claims. This specification does not replace the incoming inspection of customer. The product meets on the above food law sources beyond the existing European food law.

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