Product Specification

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EAN	**4014517419046**	Page	1/5
Product name	**TOFFEE PASTE**	Print	11.04.2022

Article number: 41904

Sales Description

Food preparation for the flavouring of fine bakery wares, desserts and edible ices

List of Ingredients

Ingredients:	**from %**	**to %**
glucose syrup	40	50
invert sugar syrup	20	30
skimmed condensed milk, sweetened 20%		
natural flavouring		<5
carrot concentrate		<5
caramel sugar syrup 3%		

May contain traces of: Eggs and products thereof, Almonds and products thereof, Hazelnuts and products thereof, Walnuts and products thereof, Pistachio nuts and products thereof

Advice:
The product can be used as an ingredient to flavour fine pastries, desserts and ice cream . In this connection all legal requirements should be considered.

The maximum allowable dosage is 272g per 1kg finished product.

Only for further industrial processing.
Not for direct consumption.

Sensory Description

Odour / taste:	like burnt sugar, creamy, sweet
Colour:	brown
Texture:	viscous

Analytical Data

Analysis	**Unit**	**from**	**to**	**Notice**
pH value				not determined
Refractive index	nD20	1,478	1,488	
Brix	%	74,7	79,7	
Density	g/cm3	1,35	1,37	

Dosage

Dosage:	50g : 1kg
Dosage (max)*:	272g : 1kg

*According to Regulation (EC) No 1333/2008 and Regulation (EC) No 1334/2008

Limited Ingredients

Description	Unit	Quantity
Active substances, Annex III part B reg. (EC) No 1334/2008		
Estragole	mg/kg	0
Safrole	mg/kg	0
Methyleugenol	mg/kg	0
Beta-asarone	mg/kg	0
Hydrocyanic acid	mg/kg	0
Coumarin	mg/kg	0
Menthofuran	mg/kg	0
Pulegone	mg/kg	0
Quassin	mg/kg	0
Teucrin A	mg/kg	0
Thujone (alpha and beta)	mg/kg	0
Limiting solvents, colours acc. to Reg. (EC) No 1333/2008*		
Propylene glycol	g/kg	11
Triacetin	g/kg	0
Triethylcitrate	g/kg	0
(E 100) Curcumin	g/kg	0,00
(E 133) Brilliant Blue FCF	g/kg	0,00
(E 151) Brilliant black PN	g/kg	0,00

Description	Unit	Quantity
Limiting solvents, colours acc. to Reg. (EC) No 1333/2008*		
(E 104) Quinoline yellow	g/kg	0,00
(E 120) Carmines	g/kg	0,00
(E 102) Tartrazine	g/kg	0,00
(E 110) Orange yellow S	g/kg	0,00
(E 124) Cochineal red	g/kg	0,00
(E 129) Allure red	g/kg	0,00
(E 122) Azorubine	g/kg	0,00
(E 131) Patent blue V	g/kg	0,00
Aluminium content	mg/kg	0,0
Limited flavouring substances acc. to Reg. (EU) No 872/2012*		
Hexa-2(trans),4 (trans)-dienal	mg/kg	0,0
tr-2, tr-4-Nonadienal	mg/kg	0,0
Deca-2(trans),4 (trans)-dienal	mg/kg	0,0
Hepta-2,4-dienal	mg/kg	0,0
2,4-Decadienal	mg/kg	0,0
Others		
Maltol	g/kg	0,10
Ethylmaltol	g/kg	0,00
Ethylvanillin	g/kg	0

*listed are only limitating solvents, colours according to Regulation (EC) No 1333/2008 and limited flavouring substances according to Regulation (EU) No 872/2012, which are used at Dreidoppel.

Microbiology

Germ	Unit	UL
Total plate count	cfu/g	10000
Yeasts	cfu/g	100
Moulds	cfu/g	100
E. coli	cfu/g	neg.
Coliforms	cfu/g	neg.
Salmonella	cfu/25g	neg.

cfu = colony forming units, UL = max. standard value, neg. = negative

Nutrition Declaration*

	Unit	Quantity
Energy (kJ)	kJ	1296
Energy (kcal)	kcal	305
Fat	g/100g	0,3
- Saturates	g/100g	0,0
Carbohydrate	g/100g	70,3
- Sugars	g/100g	54,0
Fibre	g/100g	0,0
Protein	g/100g	1,7
Salt	g/100g	0,08

* Calculated on the basis of suppliers information and references to the raw materials used in the recipe. No analytical measured values.

Allergen Declaration

Allergens in accordance with Annex II of Regulation (EU) No 1169/2011 on the provision of food information for consumers.

Allergen	Yes	CC*	No
Wheat and products thereof	☐	☐	☒
Oats and products thereof	☐	☐	☒
Spelt and products thereof	☐	☐	☒
Rye and products thereof	☐	☐	☒
Barley and products thereof	☐	☐	☒
Kamut and products thereof	☐	☐	☒
Eggs and products thereof	☐	☒	☐
Milk and products thereof (including lactose)	☒	☐	☐
Peanuts and products thereof	☐	☐	☒
Almonds and products thereof	☐	☒	☐
Hazelnuts and products thereof	☐	☒	☐
Walnuts and products thereof	☐	☒	☐
Cashews and products thereof	☐	☐	☒

Allergen	Yes	CC*	No
Pecan nuts and products thereof	☐	☐	☒
Brazil nuts and products thereof	☐	☐	☒
Pistachio nuts and products thereof	☐	☒	☐
Macadamia nuts and products thereof	☐	☐	☒
Soybeans and products thereof	☐	☐	☒
Sesame seeds and products thereof	☐	☐	☒
Celery and products thereof	☐	☐	☒
Sulphur dioxide and sulphites >10mg/kg (SO2)	☐	☐	☒
Mustard and products thereof	☐	☐	☒
Fish and products thereof	☐	☐	☒
Crustaceans and products thereof	☐	☐	☒
Lupins and products thereof	☐	☐	☒
Molluscs and products thereof	☐	☐	☒

*possible cross-contamination due to production line and/or ingredients.

GMO Statement

This product does not contain any ingredients containing GMOs, consisting of GMOs or produced from GMOs in accordance with Regulations (EC) No. 1829/2003 and No. 1830/2003, except of an accidentally or technically unavoidable contamination with GMOs up to a threshold of 0.9% regarding to single ingredients.

Therefore the product is not subject to labelling requirements according to the Regulations mentioned above in their current valid version.

Legal Status

This product complies with the german food regulation and all relevant and applicable EC regulations and guidelines as amended. If you want to use this product in foreign countries you have to consider the national regulations in each case.

Non Irradiation Statement

We hereby confirm that to the best of our knowledge the afore mentioned product is not irradiated.

Presence of Nanoparticles

We hereby confirm that to the best of our knowledge the afore mentioned product does not contain and is no engineered nanomaterial. Based on this information, the product stated above, will not on its own, require labeling of the foodstuffs and food ingredients as indicated in Regulation (EU) No 1169/2011.

Forms of Nutrition

	Yes	No	Comment
The raw material is suitable for vegetarian* diet:	☒	☐	
The raw material is suitable for vegan** diet:	☐	☒	

*vegetarian: products that are not products of animal origin, and in the manufacture, preparation, or treatment of which no ingredients (including additives, carriers, flavourings, enzymes and processing aids) of animal origin (processed or unprocessed) have been added or used intentionally, with the exception of milk, eggs and honey.

**vegan: products that are not of animal origin, and in the manufacture, preparation, or treatment of which no ingredients (including additives, carriers, flavourings, enzymes and processing aids) of animal origin (processed or unprocessed) have been added or used intentionally.

Please note that a cross contamination with products of animal origin can not be completely excluded.

Country Compliance

Description	Yes	No	Notice
US Compliance*	☒	☐	In conjunction with veterinary certificate.

* All raw materials contained are in accordance with the provisions of the US FEMA / FDA GRAS as well as the requirements of the CFR - Code of Federal Regulations Title 21. The application can be restricted in the further processing of the product and need to be considered.

Certifications

Kosher certified:	☒ Yes	☐ No
Halal certified:	☐ Yes	☒ No
Bio certified:	☐ Yes	☒ No

Material safety data sheet according to Regulation (EC) No. 1907/2006

Safety data sheet:	☐ Yes	☒ No

Storage Conditions and Shelf Life

Storage conditions: at 15-20°C in closed original packaging

Shelf life: 18 months
from production

Packaging

Container type / size: 6 x 1 kg PE-jar in a carton

We confirm, that the used packaging materials are in line with all relevant legal requirements, especially the German Lebensmittel-, Bedarfsgegenstände- und Futtermittelgesetzbuch (LFGB), the German Bedarfsgegenständeverordnung (BedGgstV.) and the Regulation (EC) No. 1935/2004 on materials and articles intended to come into contact with food, in its current versions.

Packaging materials made of plastic also comply with the Commission Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food in its current version.

The packaging is suitable for the respective intended use.

Person in Charge

If you have any questions please do not hesitate to get in touch with your contact person in our customer service.

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