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Product name	ICE FLIP FOREST BERRY GELATOP	Print	11.03.2019

Article number:

56704

## **Sales Description**

#### dessert sauce forest berry

Ingredients:         glucose syrup         invert sugar syrup         raspberry pulp 5%         blackberries 5%         strawberry pulp 5%         ethyl alcohol         concentrated fruit juices (elderberry, blueberry, strawberry, raspberry)         blueberries 2%
invert sugar syrup raspberry pulp 5% blackberries 5% strawberry pulp 5% ethyl alcohol concentrated fruit juices (elderberry, blueberry, strawberry, raspberry)
raspberry pulp 5% blackberries 5% strawberry pulp 5% ethyl alcohol concentrated fruit juices (elderberry, blueberry, strawberry, raspberry)
blackberries 5% strawberry pulp 5% ethyl alcohol concentrated fruit juices (elderberry, blueberry, strawberry, raspberry)
strawberry pulp 5% ethyl alcohol concentrated fruit juices (elderberry, blueberry, strawberry, raspberry)
ethyl alcohol concentrated fruit juices (elderberry, blueberry, strawberry, raspberry)
concentrated fruit juices (elderberry, blueberry, strawberry, raspberry)
blueberries 2%
water
modified starch
acid (citric acid)
elderberry concentrate
natural flavouring

May contain traces of: Eggs and products thereof, Milk and products thereof (including lactose), Almonds and products thereof, Hazelnuts and products thereof, Walnuts and products thereof, Pistachio nuts and products thereof

# Sensory Description Odour / taste: fruity, berry-like

Colour: dark red Texture: viscous

## **Analytical Data**

Analysis	Unit	from	to Notice
pH value		2,5	3,5
Refractive index	nD20	1,445	1,455
Brix (%)	%	61,0	66,0
Density	g/cm3	1,27	1,29

#### Dosage

Dosage:	according to request
Dosage (max)*:	no legal limits

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

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	1142
Energy (kcal)	kcal	269
Fat	g/100g	0,1
- Saturates	g/100g	0,0
Carbohydrate	g/100g	60,6
- Sugars	g/100g	43,7
Fibre	g/100g	0,7
Protein	g/100g	0,2
Salt	g/100g	0,03
Alcohol (ethanol)	g/100g	2,9

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

## Allergen Declaration

Allergen	Yes	No	Allergen	Yes	No
Wheat and products thereof		X	Pecan nuts and products thereof		X
Oats and products thereof		X	Brazil nuts and products thereof		X
Spelt and products thereof		X	Pistachio nuts and products thereof		X
Rye and products thereof Barley and products		X	Macadamia nuts and products thereof		X
thereof		X	Soybeans and products thereof		X
Kamut and products thereof			Sesame seeds and products thereof		X
Eggs and products thereof		×	Celery and products thereof		X
Milk and products thereof (including lactose)		X	Sulphur dioxide and		X
Peanuts and products thereof		X	sulphites >10mg/kg (SO2)		
Nuts and products thereof		X	Mustard and products thereof		X
Almonds and products		×	Fish and products thereof		X
thereof Hazelnuts and products		×	Crustaceans and products thereof		X
thereof	_		Lupins and products thereof		X
Walnuts and products thereof		X	Molluscs and products		X
Cashews and products thereof		X	thereof		

May contain traces of: Eggs and products thereof, Milk and products thereof (including lactose), Almonds and products thereof, Hazelnuts and products thereof, Walnuts and products thereof, Pistachio nuts and products thereof

#### **GMO Statement**

The product does not contain any raw materials which has been produced by gene modification. 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 (EC) No 1829/2003 and (EC) No 1830/2003.

#### 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
The raw material is suitable for vegetarian* diet:	X	
The raw material is suitable for vegan** diet:	X	

\*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*	x				

\* 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	X No
Halal certified:	Yes	X No
Bio certified:	Yes	X No
Material safety data s	sheet according to	Regulation (EC) No. 1907/2006
Safety data sheet:	🗌 Yes	X No
Storage Conditions a	nd Shelf Life	
Storage conditions	at 15-20°C in close	d original packaging
Chalf life	0.4 months	
Shelf life:	24 months	
	from production	

## Packaging

Container type / size: 6 x 1 kg PP-bottle 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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