**Produktbeschreibung**

|  |  |
| --- | --- |
| Product description: | Spice |

**Verwendung**

|  |  |
| --- | --- |
| Botanical name: | Carum carvi L. |

**Rechtliche Daten**

**Zutatenliste**

**Deklarationsvorschlag**

**Primärrauchkondensat**

**Dosierung**

|  |  |
| --- | --- |
| Dosage/Application: | according to taste and application |

**Anwendung**

**Sensorik**

|  |  |
| --- | --- |
| Taste / Odour: | bitter, sweetish, like caraway seed |
| Colour: | brown |
| Consistency: | powdery |
|  | Due to natural components in the product slight sensorical variations can occur. |

**Chemisch/Physikalische Daten**

**aw-Wert**

**Aetherisches Oel Destillation**

**Aetherisches Oel Diffusion**

**NaCl**

**pH-Wert**

**Reinheit**

**Sand**

**Trocknungsverlust**

**Viskositنt**

**P2O5**

**Asche**

**Aflatoxine**

**Schwermetalle**

**Piperin**

**Capsaicinoide**

**Wassergehalt**

**Gesamtsنure**

**Gelfestigkeit**

**Farbwert**

**TXT: Zuaetzliche chem.-physikal. Daten**

**Mikrobiologie**

|  |  |
| --- | --- |
| Microbiology: | Staph. aureus: < 1,0E+02 cfu/g  Bacillus cereus: < 1,0E+04 cfu/g  E. coli: < 1,0E+04 cfu/g  Sulfitred. Clostridia: < 1,0E+04 cfu/g  Moulds: < 1,0E+05 cfu/g  Salmonella spp.: negative in 25 g |

**Daten – FERT > Weitere Angaben**

|  |  |
| --- | --- |
| Storage conditions: | cool (< 25 °C), dry and protected against light |
| Shelf life: | 6 months  in unopened packaging |

**Recht - FERT**

|  |  |
| --- | --- |
| Additional information: | We do not generally process GMO raw materials subject to statutory labelling regulations as specified in EC Directive 1829/2003 or EC Directive 1830/2003 (in their current versions). The product or raw materials used for production were not treated with ionizing radiation or ethylene oxide and are corresponding in view to aflatoxin-, heavy metal-, pesticide and/or plant protecting agent residues to the current European legislation. Ingredients not mentioned in our labelling recommendation are processing aids or carry over. Any packaging materials intended to come into contact with foodstuffs comply with the European Framework Regulation (EC) 1935/2004 (in its current version). Please note the current, local provisions under food law regulations as they apply to the intended usage. |

**Allergene-EU**

|  |  |  |
| --- | --- | --- |
| Intentionally present allergenic components, incl. derived products according to EU classification | | Contains according to recipe |
| 01 | Cereals and cereal products containing gluten | no |
| 02 | Crustaceans and crustacean products | no |
| 03 | Eggs and egg products | no |
| 04 | Fish and fish products | no |
| 05 | Peanuts and peanut products | no |
| 06 | Soya and soya products | no |
| 07 | Milk and milk products (incl. lactose) | no |
| 08 | Edible nuts and nut products | no |
| 09 | Celery and celery products | no |
| 10 | Mustard and mustard products | no |
| 11 | Sesame seeds and sesame seed products | no |
| 12 | Sulphur dioxide and sulphite in a concentration of more than 10mg/kg or 10 mg/l expressed as SO2 | no |
| 13 | Molluscs and molusc products | no |
| 14 | Lupin and lupin products | no |
| The information of the declarable allergens in our products refer to the formula ingredients only, according to Regulation (EU) 1169/2011, annex II. All allergen cross contact risks are minimized and assessed under a detailed allergen risk management programme / validated cleaning procedure. Due to the complexity of the supply chain, a cross contact with allergens mentioned in the above table cannot be fully excluded. Thus, the indication of “no” should not be considered as a guarantee or claim of “free of..” | | | |

**Naehrwertangaben**

|  |  |  |
| --- | --- | --- |
| **Average nutritional values per 100 g** | | |
| energy | 1.618 kJ / 385 kcal | |
| fat | 14,6 g |  |
| of which | | |
| - saturates | 0,62 g |  |
| carbohydrate | 37,3 g |  |
| of which | | |
| - sugars | 7,5 g |  |
| fibre | 12,7 g |  |
| protein | 19,8 g |  |
| salt (according to REGULATION (EU) No. 1169/2011 sodium x 2,5) | 0,05 g |  |
| sodium | 0,02 g |  |
| These figures were calculated on the basis of the formula in accordance with the supplier and handbook details for the raw materials used and do not represent any analytically recorded values. | | |

The above information shall be provided to the best of our knowledge. The product specification shall only relate to the product itself, and not to its application or use. We assume no warranty and/or guarantee for the completeness, accuracy or reliability of this information. In particular, we shall not assure any product features. The user is therefore responsible for checking the suitability of the product for his purposes from a legal and practical point of view. Any liability arising from the use of this information shall, as far as is legally possible, be excluded. Our General Terms and Conditions of Business shall apply, see www.frutarom.eu

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