



## Josef Jansen GmbH & Co. KG

Wittensteinstr. 200-204

D-42285 Wuppertal

Tel.: (202) 55 70 36-37

EC-Identifications-No.: DE 121027260

## Aromen - Extracten - Extraits – Flavourings

P.O. Box 20 09 13

D-42209 Wuppertal

Fax: (202) 55 47 61

www-jansen-aromen.de

info@jansen-aromen.de

### Specification

New  
In exchange

Valid from: 01.04.2014  
Valid from:

#### 1. Product Description

Legal denomination ( according to LGV):

Article number of supplier:

Declaration:

Blueberry

5050

Natural Flavoring (Blueberry Taste)

#### 2. Supplier

Supplier (incl. Tel.No.):

Manufacturer:

Josef Jansen GmbH & Co.KG

#### 3. Packing

Package material:

Trade unit:

Production date:

Consumption date:

brown plastic bug with sticker

12/1 or 3/5

Yes / Encoded

Yes /Not encoded

#### 4. Storage Conditions / Shelf Life

Storage temperature:

Relative humidity:

Minimum shelf life:

12-22 °C

%

14 months

#### 5. GMO / Irradiation

Genetically modified

Or produced from genetically modified organisms?

Or produced with the help of genetically modified organisms?

Has any material been irradiated?

Does the product contain any ingredients, which have been irradiated?

No

No

No

No

No

#### 6. Quality Assurance/ HACCP

Does the product pass through a metal detector?

Does a HACCP – Concept exist for the product?

Company has a certificate of which certification body:

No

Yes

HACCP



**Josef Jansen GmbH & Co. KG**

Wittensteinstr. 200-204

D-42285 Wuppertal

Tel.: (202) 55 70 36-37

EC-Identifications-No.: DE 121027260

**Aromen - Extracten - Extraits – Flavourings**

P.O. Box 20 09 13

D-42209 Wuppertal

Fax: (202) 55 47 61

www-jansen-aromen.de

info@jansen-aromen.de

**7. Declaration of Allergens and Animal Ingredients (incl allergens in mixed spices and additives and allergens, which the product can contain be unintentional cross contamination)**

Category	Is contained in the product > 1g/kg		Type and country of origin, detailed description
	Yes	No	

Cereals containing gluten ( wheat, rye, barley,oat and spelt or hybrid type) and all derivatives			x	
Sesame seeds and all sesame derivatives			x	
Soya and all soya derivatives (incl. refined oils)			x	
Peanuts and all peanuts derivatives (incl. refined oils)			x	
Nuts and all nut derivatives (f.exp.: walnuts, hazelnuts, almonds, pecan nuts, cashew nuts			x	
Pistachio nuts, pine kernel, macadamia nuts			x	
Milk and milk products (including lactose)			x	
Eggs and all derivatives (egg lecithin)			x	
Crustacean and all derivatives			x	
Mustard			x	
Mussels, scallops, oysters and all their derivatives			x	
fish and molluscs (mackerel, salmon, tuna fish, squids, calamari, snails etc.) and all derivatives			x	
Fruits (apple, peach, orange, kiwi etc.) and all derivatives			x	
Mushrooms and all derivatives	x			Blueberry
Celery and all derivatives			x	
Beef and all derivatives			x	
Pork (ham, gelatine) and derivatives			x	
Chicken and all derivatives			x	
Sulfites (E220 – E224, E226-E228) with content over 10mg/jkg or 10ml/l			x	
Vegetable oils (trans fats)			x	

**8. Composition in quantitative reducing order**

Ingredients	% Share	Land of origin/ important remarks ( in case of vegetable oil)
-------------	---------	---

Glucosis		
granulated Sugar		
Blueberry fruits	16%	
concentrated fruitjuice		
red beet syrup		
natural flavouring		
citric acid		
alcohol		
citrus pectine		
ascorbic acid		

**9. Additives**

Additives	E- Number	% Share
Citrus pectine	E440a	
Ascorbic acid	E300	

**Josef Jansen GmbH & Co. KG**

Wittensteinstr. 200-204

D-42285 Wuppertal

Tel.: (202) 55 70 36-37

EC-Identifications-No.: DE 121027260

Aromen - Extracten - Extraits – Flavourings

P.O. Box 20 09 13

D-42209 Wuppertal

Fax: (202) 55 47 61

www-jansen-aromen.de

**10. Nutrition facts****g/100g**

Kcal or KJ:	279 / 1184
Fat:	<0,1
Saturated Fat:	<0,1
Carbohydrates:	69,3
Sugar :	43,71
Protein:	0,1
Sodium:	0,144
Salt:	0,360
Water:	29,4
Ash:	1,1

Values are calculated

Values are determined analytically

**11. Microbiological Criteria****CFU/g**

Aerob.meso.plate Count:	< 1,0 x 10 <sup>1</sup>
Enterobacteriaceae:	< 1,0 x 10 <sup>1</sup>
Escherichia. col:	< 1,0 x 10 <sup>1</sup>
Enterococcus:	< 1,0 x 10 <sup>1</sup>
Mold:	< 1,0 x 10 <sup>1</sup>
Yeast:	< 1,0 x 10 <sup>1</sup>
Salmonella spp:	negativ in 25g
Staphylococcus	< 1,0 x 10 <sup>1</sup>

**12. Detection of metals:**

Lead (mg/kg).	< 0,10
Cadmium	< 0,01
Mercury	< 0,10