

**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

Specification New

Valid from: 01.01.2011

 In exchange

Valid from:

1. Product Description

Legal denomination (according to LGV):

Orange, Blood Orange

Article number of supplier:

5077

Declaration:

Natural Flavoring

2. Supplier

Supplier (incl. Tel.No.):

Manufacturer:

Josef Jansen GmbH & Co.KG

3. Packing

Package material:

brown plastic bug with sticker

Trade unit:

12/1 or 3/5

Production date:

 Yes No Not encoded Encoded

Consumption date:

 Yes No Not encoded Encoded**4. Storage Conditions / Shelf Life**

Storage temperature:

12-22 °C

Relative humidity:

%

Minimum shelf life:

10 months

5. GMO / Irradiation

Genetically modified

 Yes No

Or produced from genetically modified organisms?

 Yes No

Or produced with the help of genetically modified organisms?

 Yes No

Has any material been irradiated?

 Yes No

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

 Yes No**6. Quality Assurance/ HACCP**

Does the product pass through a metal detector?

 Yes No

Does a HACCP – Concept exist for the product?

 Yes No

Company has a certificate of which certification body:

HACCP



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

8. Composition in quantitative reducing order

Ingredients	% Share	Land of origin/ important remarks (in case of vegetable oil)
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Inverted Sugar	40,000	
Glucosis	34,210	
concentrated fruitjuice	16,000	
Bloodorangeoil	3,500	
Citric acid	3,000	
Alcohol	2,200	
Beetroot Juice	0,700	
Citrus pectine	0,300	
Ascorbic Acid	0,090	

9. Additives

Additives	E- Number	% Share
Citric Acid	E330	3,000
Citrus pectine	E440	0,300
Ascorbic Acid	E300	0,090



10. Nutrition Values per 100 grams

Total fat:	0,4%
Saturated Fat:	%
Monounsaturated Fat:	%
Trans Fat:	
Protein:	0,6%
Total Carbohydrates:	74,9%
Total Sugar (mono-and disaccharides):	%
Polyhydric Alcohols:	%
Starch:	%
Kcal or KJ:	306/1298 / 100g
Cholesterol:	mg/100g
Sodium:	mg/100g
Total fibre:	%
Vitamin A:	I.E./100g
Vitamin C:	mg/100g
Calcium:	mg/100g
Iron:	mg/100g
Milk Protein:	%
Milk Fat:	%
Water:	24,1%
Ash:	<0,10 mg/100g
Specific weight:	g/litre

Values are calculated

Values are determined analytically

11. Microbiological Criteria

Aerob.meso.plate Count:	negativ	< 10
Enterobacteriaceae:	negativ	< 10
Escherichia. col:	negativ	< 10
Enterococcus:	negativ	< 10
Mold:	negativ	< 10
Yeast:	negativ	< 10
Salmonella spp:	negativ	negative in 25 g
Staphylococcus	negativ	< 10

3. Detection of metals:

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