



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:

Lemon
5085
Natural Flavoring (Lemon 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
%
10 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
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

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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			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		lemon
Mushrooms and all derivatives			x
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)
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inverted sugar		
concentrated fruitjuice	16,5	
Lemon oil, deterpened		
water		
citrus acid		
citrus pectine		
alcohol 96,5%		
ascorbic acid		

9. Additives

Additives	E- Number	% Share
Citrus Acid	E330	
Citrus pectine	E440	
Ascorbic Acid	E300	

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

Kcal or KJ:	294 / 1248
Fat:	0,2
Saturated Fat:	<0,1
Carbohydrates:	72,6
Sugar :	66,02
Protein:	0,4
Sodium:	0,016
Salt:	0,04
Water:	26,6
Ash:	0,2

Values are calculated

Values are determined analytically

11. Microbiological Criteria**CFU/g**

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

12. Detection of metals:

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