



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:

Cassis

5095

Natural Flavoring (Cassis 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 No Not encoded Encoded

Yes No Not encoded 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?

Yes No

Yes No

Yes No

Yes No

Yes 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:

Yes No

Yes No

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

Black Currant

8. Composition in quantitative reducing order

Ingredients	% Share	Land of origin/ important remarks (in case of vegetable oil)
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Glucosis	43,000	
concentrated fruitjuice	20,000	
black currants fruits	12,700	
inverted sugar	10,700	
red beet syrup	5,200	
citric acid	4,100	
natural flavouring	3,200	
alcohol 96,5%	1,100	

9. Additives

Additives	E- Number	% Share
Citric Acid	E330	4,100

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

Fat:	<0,1
Saturated Fat:	<0,1
Protein:	0,5
Carbohydrates:	70,7
Sugar :	33,88
Kcal or KJ:	286 / 1214
Sodium:	0,022
Water:	27,7
Ash:	1,0

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