



Article No.: 1140001

Product designation: Caribia, Rum Essence

Article No.: 1140001

1. Name of the food: flavouring

Flavouring components <i>[allergens in UPPERCASE LETTERS]:</i>
flavouring preparation
flavouring substances
natural flavouring substances
Other Ingredients <i>[allergens in UPPERCASE LETTERS]:</i>
water
Jamaica rum (65 %vol)
propylene glycol
thickener E466
caramel
acetic acid
dextrose
maltodextrines
modified starch E1450
glycerol triacetate

All details are based on FIR REG (EU) No. 1169/2011. Cross contaminations are disregard.

QUID: 9 % Jamaica rum (65 %vol)



Article No.: 1140001

**2. Sensory properties:**

Colour:	brown
Smell:	like rum
Flavour:	like rum
Consistency:	viscous liquid

**3. Chemical / physical parameters:**

Parameter	Value	Method
density (g/ml)	ca. 1,0	resonance frequency transducer, 20 °C
viscosity (Pas)	ca. 0,45	visc. St 10, VT 550

**4. Microbiology:**

Parameter	max. Value	Method
Total germ count (not including lactic acid bacteria)	10.000 /g	ASU L 06.00-18
Mould	100 /g	ASU L 01.00-37
Yeast	100 /g	ASU L 01.00-37
Coliform germs	10 /g	ASU L 01.00-54
Salmonella	not detectable /25g	ASU L 00.00-20

**5. Packaging / minimum shelf life / storage conditions:**

Packaging:	1 kg bottle
Best before:	270 days
Storage conditions:	at 20°C, dry, sealed, in original packaging, keep away from freeze, heat and direct insolation



Article No.: 1140001

**6. Basic recipe / Application / Dosage recommendation:****Dosage recommendation:**

Methode / Application:
➤ 3-5 : 1000

**7. Nutritional information (of the article):**

Average nutritional values per 100 g (calculated)	Value
Energy in kJ / kcal	219 / 53
Fat in g	0,0
- of which saturated fatty acids in g	0,0
Carbohydrates in g	2,8
- of which sugar in g	0,4
Dietary fibre in g	1,6
Protein in g	0,0
Salt in g	0,5
Bread exchange units	0,2



Article No.: 1140001



**8. Ingredients which can trigger allergies or other incompatibility reactions\*:**

Based on FIR REG (EU) No. 1169/2011.

<b>Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut or hybrid strains thereof) and products made thereof</b>	-
-wheat	-
-rye	-
-barley	-
-oats	-
-spelt	-
-kamut	-
-hybrid strains	-
<b>Crustaceans and products made thereof</b>	-
<b>Eggs and products made thereof</b>	-
<b>Fish and products made thereof</b>	-
<b>Peanuts and products made thereof</b>	-
<b>Soya and products made thereof</b>	-
<b>Milk and products made thereof (including lactose)</b>	-
<b>Nuts and products made thereof</b>	-
-almonds	-
-hazelnuts	-
-walnuts	-
-cashew nuts	-
-pecan nuts	-
-brazil nuts	-
-pistachios	-
-macadamia nuts	-
-queensland nuts	-
<b>Celery and products made thereof</b>	-
<b>Mustard and products made thereof</b>	-
<b>Sesame seeds and products made thereof</b>	-
<b>Sulphur dioxide and sulphite for concentrations &gt;10 mg/kg / &gt;10 mg/l, stated as SO<sub>2</sub></b>	-
<b>lupine and products made thereof</b>	-
<b>Molluscs and products made thereof</b>	-

+ : part of recipe  
S : may contain in trace

- : is not part of the recipe

 <b>MARTIN BRAUN GRUPPE</b>		
	<b>Form 3.4.01</b>	State: 01.06.2016
	<b>Product specification</b>	Version: 03 Page 5 of 5

**Article No.: 1140001**

All raw material data is based on information from our suppliers.

This product does not contain any ingredients from genetically modified organisms (GMO) with mandatory labelling pursuant to EC Directives No. 1829/2003 and No. 1830/2003.

The product including its packaging complies with REG (EC) 178/2002 and its subsequent versions, the German Food and Feed Code ("LFGB") and its subsequent ordinances as well as the relevant principles of the German Food Code as amended from time to time.

The specific product details constitute a description of the product. Natural substances in particular can result in fluctuations in the composition and accordingly in the properties. Without acknowledging any legal claims, we endeavour to compensate for this effect with suitable measures in order to preserve the specific application features.

Note

To identical version numbers of an article, there could be multiple valid product specification with a different issuing date. Through constant updating for e.g. of certain recipe ingredients that change depending on the crop's harvest and result in minimal fluctuations in the nutritional value of the product.

(014)

**Issued on:** 26.07.2019

**Valid since:** 17.11.2009

**Printed on:** 26.07.2019

This product specification has been created by a centralized recipe management system and is therefore valid also if no signature appears.