

NATURLIG CITRON 223

Item number	6235																
Product type	For the flavouring of a wide range of flour confectionery products, almonds goods, fillings, jellies and creams. The product is bake and freeze /thaw stable, lending it to a wide range of applications, and the concentration makes it easy and economical to use. The product gives an excellent result independent of the application's fat and water content.																
Usage	5-10 g/kg on total weight.																
Composition	Water, starch syrup, flavouring preparation (natural lemon oil), glycerol, E415, E100, E202, E120, E330.																
Nutritional information per 100 g	<table><tr><td>Energy value</td><td>500kJ, 120kcal</td></tr><tr><td>Fat</td><td><0,5 g</td></tr><tr><td>of which saturated</td><td><0,5 g</td></tr><tr><td>Carbohydrate</td><td>30 g</td></tr><tr><td>of which saccharides</td><td>8,0 g</td></tr><tr><td>Protein</td><td><0,5 g</td></tr><tr><td>Sodium</td><td>1,5 g</td></tr><tr><td>correspondens to approx</td><td>4,01 g salt</td></tr></table>	Energy value	500kJ, 120kcal	Fat	<0,5 g	of which saturated	<0,5 g	Carbohydrate	30 g	of which saccharides	8,0 g	Protein	<0,5 g	Sodium	1,5 g	correspondens to approx	4,01 g salt
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Chemical/physical data	<table><tr><td>Density [kg/ l]</td><td>1,10 ± 0,03 (20 °C)</td></tr><tr><td>Dry substance [%]</td><td>36 ± 2 (105 °C, 3h)</td></tr><tr><td>pH [10 % solution]</td><td>5,2 ± 0,4</td></tr></table>	Density [kg/ l]	1,10 ± 0,03 (20 °C)	Dry substance [%]	36 ± 2 (105 °C, 3h)	pH [10 % solution]	5,2 ± 0,4										
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Allergens	No allergenes, according to regulation 1169/2011/EC.																
GMO Status	The raw materials of this product are not genetically modified organisms (GMO) and they are not produced from GMO. According to regulations 1829/2003/EC and 1830/2003/EC.																
Microbiology Typical values	<table><tr><td>Total plate count</td><td><10 000 cfu/g</td></tr><tr><td>Yeast</td><td><100 cfu/g</td></tr><tr><td>Mould</td><td><100 cfu/g</td></tr><tr><td>Enterobacteriaceae</td><td><10 cfu/g</td></tr></table>	Total plate count	<10 000 cfu/g	Yeast	<100 cfu/g	Mould	<100 cfu/g	Enterobacteriaceae	<10 cfu/g								
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Pesticides/Heavy Metals Typical va	According to regulation 1881/2006/EC.																
Storage	Recommended 10-18 °C. Avoid exposure to direct sun.																
Other information	Consistency: Viscous Colour: Yellow Taste: Lemon																
Shelf life, months	12																
Packaging	12 kg (12x1kg), PET bottle in carton. 12 kg (12x1kg), PET bottle in carton.																

All information and recommendations are based on tests and research believed to be reliable. No guaranty of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the forementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence. All ingredients and GMO or other ingredient statements for this product comply with Swedish food regulations and are subject to change. Customers exporting this product, or finished items made from this product, should check the regulations of the importing country.

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Recommended declaration to end user Aroma, colour E100 and E120.

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