

Favorit Butter Flavour

2.01639.111

1. GENERAL INFORMATION

Article number: 2.01639.111

Product denomination: Patisserie Flavouring

Product description: Liquid flavouring for fine bakeries and confectionary. Recommended

dosage: 5g/kg

2. APPLICATION / DOSAGE

Recommended dosage: 5g/kg

3. SENSORY

Taste: Butter
Odor: butter
Colour: yellow
Texture: liquid

4. COMPOSITION (according to EEC 1334/ 2008)

Flavouring ingredients (in descending order)

Ingredients	Value	%
Flavouring substances China,	1,7	%
Germany		

Other ingredients (in descending order)

Ingredients	Description	E-No.	%	Source
Water Hungary			95	Water
propylene glycol (1,2-			2,3	
propandiol) Germany				
Thickener China	xanthan gum	E415	<1	
acidity regulator China	citric acid	E330	<1	
Preservative China	Potassium sorbate	E202	<1	
Antioxidant China	Ascorbic acid	E300	<1	

5. NUTRITIONAL VALUES

Nutritional information per 100 g of product

Energy	58
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Energy	14
Fat	0,0 g
of which saturates	0,0 g
Carbohydrate	0,8 g
of which sugars	0,0 g
Protein	0,1 g
Salt	0,0 g
Sodium	4,0 mg
Fibre	0,7 g

6. MICROBIOLOGICAL PARAMETERS

Parameters	Target	Minimum	Maximum	Method
Total viable count cfu/g			10000	
Yeast cfu/g			100	
Moulds cfu/g			100	
Coliform bacteria cfu/g			NEG	
E. coli cfu/g			NEG	
Salmonella cfu			NEG/25G	

7. PHYSICAL / CHEMICAL PARAMETERS

Parameters	Target	Minimum	Maximum	Method
pH Value		3,1	3,7	
flash point	100℃			

8. STATUS OF THE FLAVOURING

flavouring

9. PACKAGING / STORAGE CONDITIONS

Primary packaging: PE bottle 1KG
Secondary packaging: carton 4 X 1KG
Storage conditions: 18 - 24 ℃
Shelf life: 15 months

10. GMO STATEMENT



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This product will not be subjected to labeling as intended under article 13 of Regulation (EC) NO 1829/2003 and 1830/2003 on genetically modified food and feed of September 22, 2003. This declaration is based on the supplier's documentation from the source of the stated ingredients, supplemented with other data where necessary.

11. ALLERGENES (according to alba)

+ = present, - = absent, ? = may contain traces

Cow's milk protein	-
Lactose	-
Egg	-
Soy protein	-
Soy oil	-
Cereals containing gluten	-
Wheat	-
Rye	-
Barley	-
Oats	-
Spelt	-
Kamut	-
Beef	-
Pork	-
Chicken	-
Fish	-
Molluscs and crustaceans	-
Maize	-
Cocoa	-
Legumes / Pulses	-
Nuts	-
Almond	-
Hazelnuts	-
Walnuts	-
Cashew	-
Pekan nuts	-
Brazil nuts	-
Pistacchio nuts	-
Macadamia/Queensland nuts	-
Peanuts	-
Sesame	-
Glutamate (E620 - E625)	-
Sulphite (E220 - E228) > 10ppm	-
Coriander	-
Celery	-
Carrot	-



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+ = present, - = absent, ? = may contain traces

Mustard	-
Lupine	-

12. ALLERGENES (according to FIC)

+ = present, - = absent, ? = may contain traces

Cereals containing gluten (wheat,	-
rye, barley, oats, spelt, kamut or	
their hybridised strains) and	
products thereof	
Wheat	-
Spelt	-
Kamut	-
Rye	-
Barley	-
Oats	-
Crustaceans and products thereof	-
Eggs and products thereof	-
Fish and products thereof	-
Peanuts and products thereof	-
Soybeans and products thereof	-
Milk and products thereof	-
(including lactose)	
Nuts, namely: almonds,	-
hazelnuts, walnuts, cashews,	
pecan nuts, Brazil nuts, pistachio	
nuts, macadamia or Queensland	
nuts, and produ	
Almond	-
Hazelnuts	-
Walnuts	-
Cashews	-
Pecan nuts	-
Brazil nuts	-
Pistachio nuts	-
Macadamia / Queensland nuts	-
Celery and products thereof	-
Mustard and products thereof	-
Sesame seeds and products	-
thereof	
Sulphur dioxide and sulphites at	-
concentrations of more than 10	
mg/kg or 10 mg/litre in terms of	
the total SO2	



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Lupin and products thereof	-
Molluscs and products thereof	-



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13. ADDITIONAL INFORMATION

Food legislation Directives / Regulation:

Regulation (EC) 1333/2008 (food additives)

Regulation (EU) 231/2012 (specifications for food additives)

Regulation (EC) 1334/2008 (flavourings)

Regulation (EU) 1169/2011 (Food information regulation) and its modifications

Contaminants:

The content of certain contaminants corresponds to the requirements of the Regulation (EC) 1881/2006 (Maximum levels for certain contaminants) and its modifications

Pesticides Residues:

The product complies with Regulations (EC) 396/2005, 178/2006 and 149/2008 (Maximum residue levels of pesticides) and its modifications

Packaging materials:

The packaging materials correspond to the requirements of the Regulation (EC) 1935/2004, Regulation (EC) 2023/2006 and Regulation (EU) 10/2011 for plastic materials and its modifications

Suitability of the product for:

Diets	Suitability
Celiacs	yes
Halal	yes
Kosher	no
Lactose intolerance	yes
Vegans	yes
Vegetarians	yes

Certificates	Availability
Kosher Certificate	no
Halal Certificate	no