

Specification New Development / Sample

Provisional, no update service



Product number 9.88934
Packaging number 9.88934.999
Product name Coffee Cherry Infusion

Version 2.0
Date of version 07.03.2022
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Information regarding composition

Ingredients

coffee cherry pulp infusion

Recommended declaration

coffee cherry pulp infusion

Limited substances according to European food law

No limited substances according to European food law.

Caffeine content: min. 0,030 %

Other information

This product does not contain allergens subject to labelling according to Regulation (EU) No 1169/2011 and amendments.

Allergens acc. Regulation (EU) No 1169/2011

| | |
|--|--------|
| Cereals containing gluten and products thereof | absent |
| Crustaceans and products thereof | absent |
| Eggs and products thereof | absent |
| Fish and products thereof | absent |
| Peanuts and products thereof | absent |
| Soybeans and products thereof | absent |
| Milk and products thereof (including lactose) | absent |
| Nuts and products thereof | absent |
| Celery and products thereof | absent |
| Mustard and products thereof | absent |
| Sesame seeds and products thereof | absent |
| Sulphur dioxide > 10 ppm | absent |
| Lupin and products thereof | absent |
| Molluscs and products thereof | absent |

This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labelling according to EC-Regulations No. 1829/2003 and 1830/2003.

The product inclusive its ingredients is suitable for vegan nutrition according to the definition of the European Vegetarian Union.

Physical and chemical characteristics

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| Property | Value | Method |
|------------|-----------------------------|----------------------|
| Refraction | : 4,85 (4,6 - 5,1) ° Brix | Refractometric, 20°C |
| pH | : 3,9 (3,4 - 4,4) | Potentiometric |

Information for application

Appearance and consistency

clear to slightly cloudy, golden brown, liquid

Odour and taste

cascara

Dosage

Recommended dosage for 1000 L RTD : 50,0 kg

Dangerous good and hazardous material information

see MSDS

Nutritional information according to Regulation (EU) No 1169/2011

Nutritional information for 100 g Döhler product.

Average content

| | |
|----------------------|-------------|
| Energy | : 63,0 kJ |
| Energy | : 15,0 kcal |
| Fat | : 0,0 g |
| - of which saturates | : 0,0 g |
| Carbohydrate | : 3,0 g |
| - of which sugars | : 2,0 g |
| Fibre | : 0,6 g |
| Protein | : 0,5 g |
| Salt | : 2,000 g |

The salt content is calculated using the formula: salt = sodium × 2,5.

Storage and packaging information

Generated by Döhler GmbH, Riedstraße, D-64295 Darmstadt.

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Expected shelflife

At 4-8 °C : 180 day(s)
At 20 °C : 90 day(s)

Storage and handling

Avoid using already opened packages.

Product should be stored in a cool dry area away from extreme conditions of heat and cold.

Filling conditions and microbiology

Sterile filling:

| | | |
|---------------------------------|------------|--|
| Total plate count | :neg./g | DEV-Nutrient-Agar, IFU no. 2 - modified |
| Yeasts | :neg./100g | TransFast-Method, similar to IFU no. 3 |
| Moulds | :neg./100g | TransFast-Method, similar to IFU no. 4 |
| E.Coli and coliform bacteria | :neg./100g | Peptonewater, VRB-Agar, § 64 LFGB - modified |
| Lactic and acetic acid bacteria | :neg./100g | TransFast-Method, similar to IFU no. 5 |
| Bacteria spores | :neg./100g | DEV-Nutrient-Agar, IFU no. 6 - modified |

Disclaimer

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practice in order to standardize our product. This product and its ingredients conform to German or European food law requirements. The permissibility of our product may be limited to certain applications. The responsibility for the microbiological stability of the foodstuff made with our products lies with the user. It's also the duty of the user to insure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.