



Technical Data Sheet

Sauerkirsche P. (18137)
Sour cherry P. (18137)

PRODUCT INFORMATION

Name	Fine-grained sour cherry powder with corn starch
Botanical Name	Prunus cerasus L.
Part Used	Fruit
Origin	Batch dependent (EU)
Composition	Sour cherry puree, corn starch, sour cherry juice concentrate, Fruit Content Approx 50%
Production	Roller drying (thermal process)

ITEM	SPECIFICATION	METHOD
Assay		
Appearance*	Dark red-violette to wine red hygroscopic powder	Visual
Odor & Taste	Characteristic	Organoleptic
Sieve analysis	Approx 90% < 9,85mm	
Moisture	<5%	

*The color may vary

NUTRITIONAL VALUES	PER 100g
Energy	1570.77kJ / 375.1kcal
Fat	1.7g
of which unsaturated fatty acids	0.4g
Carbohydrates	79.4g
of which sugar	28.9g
Fibers	2.0g
Protein	3.4g
Salt	0.0g

STATEMENTS	
Food Quality and Safety	According to Reg. (EC) 178/2002 / Only for food supplements
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Residual Solvents	According to Dir. (EC) 2009/32 and amendments
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: <5,000 cfu/g, TYMC: <500 cfu/g, Salmonella: negative/125g, E. Coli: <10cfu/g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011, cross-contamination with cereals containing gluten and products thereof and soy and products thereof is possible
Unintentional contact (traces) in the supply chain cannot be excluded.	
Nanomaterials	Absent According to Reg. (EC) 1169/2011
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments

STORAGE AND HANDLING	
Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	To be processed within 6 months of delivery due to the hygroscopic product properties. Internal storage tests confirm a stability of the sensory and microbiological properties of at least 18 months
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Issue date	

All above information according to the manufacturer / supplier

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