

# Product specification

RS0400/RS0401/RA2000/RS0405/RS0406 RudinSmoke code 10

Version: 17 / 07-11-2023

<b>Product description</b>	Smoke condensate with medium browning capacity and with high flavour
<b>Raw material</b>	Hardwoodmix (contains oak, hickory)
<b>Labelling</b>	Smoke flavouring
<b>Labelling explanation</b>	Labeling advise is based on (EC) 1334/2008 and its amendments. For atomizing applications
<b>Organoleptic properties</b>	
Appearance	clear liquid
Color	dark brown
Flavour	intens smoke
Taste	intens smoke flavour
<b>Nutritional value</b>	
Energy	146 kcal / 610 kJ
Fat	ca. 0.1%
Saturated fatty acids	0%
Carbohydrates	ca. 36%
Sugar	ca. 0.1%
Fibres	ca. 0.1%
Protein	ca. 0.2%
Salt (Na x 2.5)	ca. 0.01%
<b>Chemical analysis</b>	
Ash	0%
pH	2 - 3
Carbonyls (g/l)	90 - 150
Phenols (g/l)	8 - 22
Staining index	80 - 130
Specific gravity (g/ml)	1,070 - 1.088
Benzopyrene	max. 10 ppb
Benzo-(a)-anthracene	max. 20 ppb
Moisture	ca. 64%
Acidity (%HAC)	9.5 - 11.5
<b>Microbiological analysis</b>	
Total Plate Count (cfu/g)	negative
Enterobacteriaceae (cfu/g)	negative
Yeasts (cfu/g)	negative
Moulds (cfu/g)	negative
<b>Shelf life</b>	At least 12 months under recommended storage conditions.
<b>Storage conditions</b>	Cool (6 - 21 °C) in closed original packaging.
<b>GMO declaration</b>	This product is non GMO and does not need labelling conform regulations (EU) 1829/2003 and 1830/2003.
<b>Packaging</b>	can 1kg (RS0405), can 5kg (RA2000), can 10kg (RS0406), can 20kg (RS0400), drum 225kg (RS0401), container 1124kg (RZ0402)
<b>Application</b>	Atomize application as a browning and flavouring agent for sausage, meat, fish. Flavor application as a flavouring agent used in sausage, sauces, snack foods canned meat etc.
<b>Approvals</b>	Considered GRAS by FDA and is USDA approved as well as certified Kosher. This product complies with regulation (EC) 1321/2013 with reference SF-002.

## Disclaimer

The above mentioned details are to the best of our knowledge true and accurate. Any information and recommendation provided in this data sheet is without warranty or guarantee. It is the customer's responsibility to ensure that usage and labelling of this product is in accordance with existing applicable legislation.

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## Maximal dosages

1.7. Cheese and cheese products	0.5 g/kg
1.8. Dairy analogues, including beverage whiteners	0.5 g/kg
4.2. Processed fruits and vegetables	0.3 g/kg
8.2. Meat preparations as defined by Regulation (EC) No 853/2004	2.5 g/kg
8.3. Meat products	2.5 g/kg
9.2. Processed fish and fishery product	2.0 g/kg
9.3. Fish roe	2.0 g/kg
12.2. Herbs, spices, seasonings	3.0 g/kg
12.5. Soups and broths	0.3 g/kg
12.6. Sauces	1.0 g/kg
12.9. Protein products, excluding products covered in category 1.8.	1.0 g/kg
15. Ready-to-eat savouries and snacks	3.0 g/kg

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## Allergen list

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### Allergens overview

	<b>Present in product</b>
1 Gluten	-
2 Shellfish and crustaceans	-
3 Egg	-
4 Fish	-
5 Peanuts	-
6 Soy protein	-
7 Milk protein	-
8 Nuts	-
9 Celery	-
10 Mustard	-
11 Sesam	-
12 Sulphite (E220 - E228)	-
13 Lupine	-
14 Molluscs	-

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