

Référence : FT-01

Révision : 9 Date : 02/10/2017

Doc # Technical data sheet

Product code : Apple flavouring

Legal status (1): Natural apple flavouring with other natural flavourings

Certification(s): n/a

Manufacturing process:

Mixing of raw materials

CAS N°: n/a
EINECS N°: n/a
INCI Name: n/a

1. INGREDIENTS

Categories of flavouring agents (1):

Flavouring preparations, natural flavouring substances

Non aromatic ingredients (1):

Monopropylene glycol, sugar syrup

Allergens (2):

Fish and by-products Eggs and by-products Seafood and by-products Nuts/treenuts and by-products Soya and by-products Milk and by-products Nutshells and by-products Celery and by-products Mustard and by-products Sesame seeds and by-products Absence Absence Absence Absence Absence Absence Absence Absence	Cereals containing gluten and by-products	Absence
Seafood and by-products Nuts/treenuts and by-products Soya and by-products Milk and by-products Absence Milk and by-products Absence Nutshells and by-products Celery and by-products Mustard and by-products Sesame seeds and by-products Absence Absence Absence Absence Absence Absence	Fish and by-products	Absence
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Mustard and by-products Sesame seeds and by-products Absence Absence	Nutshells and by-products	Absence
Sesame seeds and by-products Absence	Celery and by-products	Absence
	Mustard and by-products	Absence
	Sesame seeds and by-products	Absence
Sulphurous anhydride and sulfites3 Absence	Sulphurous anhydride and sulfites3	Absence
Lupine and by-products Absence	Lupine and by-products	Absence
Mollusks and by-products Absence	Mollusks and by-products	Absence

Substances regulated:

Monopropylene glycol (51%)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Colourless to pale yellow liquid Taste / Smell : Characteristic of apple

Physico-chemical characteristics:

Density: 1.140 +/- 0.010 Dry extract (°Brix): 57.0 +/- 2.0

Microbiological characteristics (before opening):

Because of its composition, this product is not sensitive to microbiological growth.



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3. STORAGE

BEST BEFORE DATE: 12 months

To keep in closed packing, in shelter light, heat and dry place.

4. RECOMMENDATIONS FOR USE

Product for food industry: use regulated. No ingest such as.

Dosage/ Proportioning:

According to application and regulation

Labelling guidelines for using in a food-processing flavoured product:

"Natural apple flavouring with other natural flavours" or "Apple flavouring" or "Flavouring".

Update: 01/08/2019

Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the pr esent state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.

¹ According to regulation (CE) n°1334/2008 from December 16th, 2008.

² According to regulation (CE) n°1169-2011 - intentional presence or absence

³ In concentration less than 10 mg/kg or 10 mg/liter in SO2 unit