

Doc # Technical data sheet

Product code : Legal status (1) : Certification(s) :	Organic sage flavouring Natural organic sage aroma Raw material certified by FR-BIO-01 ECOCERT
Manufacturing process: Mixing of raw materials	
CAS N°: EINECS N°: INCI Name :	n/a n/a n/a
1. INGREDIENTS Categories of flavouring agents (1) : Flavouring preparations*	
Non aromatic ingredients (1) : Sugar syrup*, water, thickener: gum arabic E414*	

Organic raw materials : 100% of the total agricultural ingredients are organically grown 100% of the total ingredients are of natural origin

Allergens (2) :

Cereals containing gluten and by-products	Absence
Fish and by-products	Absence
Eggs and by-products	Absence
Seafood and by-products	Absence
Nuts/treenuts and by-products	Absence
Soya and by-products	Absence
Milk and by-products	Absence
Nutshells 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
Lupine and by-products	Absence
Mollusks and by-products	Absence

Substances regulated :

n/a

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Yellow-orange opaque pasty liquid Taste / Smell : Characteristics of the sage

Physico-chemical characteristics:

Density : 1.290 +/- 0.020 Dry extract (°Brix) : 64.0 +/- 2.0



Référence : FT-01a Révision : 0 Date : 30/01/2018

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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 organic sage flavouring

Update : 01/04/2021

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

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.

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