

Basic product specification

Description	Almost colourless mobile liquid composed of Flavouring preparations, Natural Flavouring substances, propylene glycol (E1520).
Addition Rate	Maximum use in foodstuff 0.50% and beverages 0.16%
Odour & Flavour	Characteristic. Conforms to Standard.
Storage	Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening.
Density (g/ml) at 20°C	1.010 – 1.030
Refactive Index at 20°C	1.395–1.415
Flashpoint °C (Closed cup)	66
Labelling according to Regulation (EC) No. 1334/2008	NATURAL MIXED SPICE FLAVOURING
Hazards	May cause an allergic skin reaction. Contains Nutmeg Oil (potential carcinogen). See MSDS.

This product is suitable for the following diets:

Suitable for coeliac	✓ YES
Suitable for ovo-lacto vegetarians	✓ YES
Suitable for vegans	✓ YES
Suitable for Halal	✓ YES
Suitable for Kosher	✓ YES (Certified)

Allergen information

For labelling as required by EU Directive 2007/68/EC.

	For labelling as required by EO Directive 2007/66/EC.		
Free From	Yes/No		
Cereals containing gluten and products thereof	✓ YES		
Crustaceans and products thereof	✓ YES		
Eggs and products thereof	✓ YES		
Fish and products thereof	✓ YES		
Peanuts and products thereof	✓ YES		
Soyabeans and products thereof	✓ YES		
Milk and dairy products (including lactose)	✓ YES		
Nuts and nut products	✓ YES		
Celery and products thereof	✓ YES		
Mustard and products thereof	✓ YES		
Sesame seeds and products thereof	✓ YES		
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	✓ YES		
Molluscs and products thereof	✓ YES		
Lupins and Products thereof	✓ YES		

Nutritional Information

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 400kcal/100g.

GM Status

Free from ingredients produced from GMOs so does not require labelling in the EU, as far as it is reasonably possible for us to determine.

The factory producing this product has a GFSI compliant quality standard (BRCGS Standard Certificate No. GB04/63499)

THIS PRODUCT IS MANUFACTURED IN THE UNITED KINGDOM AND IS INTENDED FOR USE IN THE PRODUCTION OF FOODSTUFFS.

Foodie Flavours Ltd.