# **Basic product specification**

Description	Yellow mobile liquid composed of Flavouring preparations, sunflower oil.
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	0.905 – 0.925
Refactive Index at 20°C	1.465 – 1.485
Flashpoint °C (Closed cup)	>100
Labelling according to Regulation (EC) No. 1334/2008	NATURAL GINGER FLAVOURING
Hazards	May cause allergic skin reaction. 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 2007/88/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 900kcal/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.