



# Hazelnut 13581

Natural Flavouring

Product Information

24 November 2017

## Basic product specification

<b>Description</b>	Brown colourless mobile liquid composed of Natural Flavouring substances, Flavouring preparations, propylene glycol ( E1520).
<b>ADDITION RATE:</b>	Maximum use in foodstuff 0.31% and beverages 0.10%.
<b>Odour &amp; Flavour</b>	Characteristic. Conforms to Standard.
<b>Storage</b>	Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening.
<b>Density (g/ml) at 20°C</b>	1.030 – 1.050
<b>Refractive Index at 20°C</b>	1.420 – 1.450
<b>Flashpoint °C (Closed cup)</b>	>100
<b>Labelling according to Regulation (EC) No. 1334/2008</b>	NATURAL FLAVOURING
<b>Hazards</b>	Non hazardous.

## This product is suitable for the following diets:

<b>Suitable for coeliac</b>	✓ YES
<b>Suitable for ovo-lacto vegetarians</b>	✓ YES
<b>Suitable for vegans</b>	✓ YES
<b>Suitable for Halal</b>	✓ YES
<b>Suitable for Kosher</b>	✓ YES

**Foodie Flavours Ltd.**

Icknield Way Industrial Estate, Icknield Way, Tring, Hertfordshire HP23 4JZ  
Tel: 0333 222 5968 Email: sales@foodieflavours.com Web: www.foodieflavours.com



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## Allergen information

Free From	Yes/No
Cereals containing gluten and products thereof	✓
Crustaceans and products thereof	✓
Eggs and products thereof	✓
Fish and products thereof	✓
Peanuts and products thereof	Ingredients does not contain peanuts. (15ml unit size may be packed in environment that 'may contain traces of nuts')
Soyabeans and products thereof	✓
Milk and dairy products (including lactose)	✓
Nuts and nut products	Ingredients does not contain nuts. (15ml unit size may be packed in environment that 'may contain traces of nuts')
Celery and products thereof	✓
Mustard and products thereof	✓
Sesame seeds and products thereof	✓
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	✓
Molluscs and products thereof	✓
Lupins and Products thereof	✓

## 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.

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Material Safety Data Sheet

(MSDS)

24 November 2017

## General

The factory producing this product has a GFSI compliant quality standard (The British Retail Consortium Global Food Safety Standard) Certificate No. GB04/63499.

## 1. Identification of Product / Company

Product	Natural Flavouring Hazelnut
Product Code	F13581, FF1095, FF1478
Supplier	Foodie Flavours Ltd Icknield Way Industrial Estate Icknield Way Tring, Hertfordshire HP23 4JZ, United Kingdom
Telephone	+44 (0)333 222 5968
Emergency	+44 (0)7971 166101

## 2. Hazards Identification

### 2.1 Classification of the substance or mixture

Classification under Regulation (EC) No. 1272/2008

Non hazardous

### 2.2 Label Elements

Label in accordance with EC 1272/2008

Signal Word Non hazardous

## 3. Composition and Information on Ingredients

Does not contain substances in concentrations equal to or greater than the limits specified in Directive 1272/2008.

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## 4. First Aid Measures

<b>Inhalation</b>	Remove to fresh air and keep at rest. Obtain medical advice if breathing becomes difficult.
<b>Ingestion</b>	Do not induce vomiting. Rinse mouth with water and obtain medical advice immediately.
<b>Skin contact</b>	Remove contaminated clothing. Wash skin with plenty of soap and water.
<b>Eye contact</b>	Flush immediately with water for at least 15 minutes then seek medical attention.

## 5. Fire Fighting Measures

<b>Extinguishing media</b>	Suitable: Carbon dioxide, foam, or dry powder. Unsuitable: Water
<b>Combustion products</b>	Carbon dioxide, carbon monoxide, and unidentified organic compounds.
<b>For fire fighters</b>	Wear protective clothing and self contained breathing apparatus.

## 6. Accidental Release Measures

Remove all sources of ignition – no smoking. Ensure proper ventilation and avoid inhalation, skin and eye contact. Isolate spillage from water drainage systems then soak up with sand or other dry absorbent. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations. Wash affected area with detergent and water.

## 7. Handling and Storage

<b>Handling</b>	Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.
<b>Storage</b>	Store in full sealed containers protected from heat, direct sunlight and sources of ignition. It is preferable to store in conditions between 5 and 20°C.

## 8. Exposure Controls and Personal Protection

<b>Respiratory protection</b>	Not generally required in well ventilated areas. Do not inhale vapour.
<b>Eye protection</b>	Wear goggles/ safety glasses.
<b>Skin protection</b>	Wear overalls and chemically resistant disposable gloves.

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## 9. Physical and Chemical Properties

Appearance	mobile liquid
Colour	brown
Odour	characteristic
pH	n/a
Boiling point	n/a
Flashpoint°C(closedcup)	>100
Flammability	n/a
Explosive properties	n/a
Oxidising properties	non oxidising
Vapour pressure	n/a
Density (g/ml) at 20°C	1.043
Refractive Index at 20°C	1.428
Solubility	n/a
Viscosity	n/a
Vapour density	n/a
Evaporation rate	n/a

## 10. Stability and Reactivity

Stability	Presents no significant reactivity hazard by itself or in contact with water.
Conditions to avoid	Sources of ignition.
Materials to avoid	Strong acids and oxidising agents.
Hazardous decomposition products	Oxides of carbon.

## 11. Toxicology Information

None available

## 12. Ecological Information

None available

## 13. Disposal Considerations

Dispose in accordance with national and local regulations. Do not dispose through water or drainage systems.

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## 14. Transport Information

<b>ADR/RID</b>	Not classified for road/rail transport
<b>IMDG</b>	Not classified for sea transport
<b>IATA</b>	Not classified for air transport

## 15. Regulatory Information

This datasheet is prepared in accordance with Regulation (EU) 2015/380.

## 16. Other Information

The information contained in this data sheet is accurate to the best of our knowledge. The data is provided without any guarantee regarding its accuracy. It cannot be assumed that all possible safety measures are contained in this data sheet. Additional measures may be required under varying conditions and circumstances.

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