

Basic product specification

Description	Almost colourless mobile liquid composed of Flavouring preparations, Natural Flavouring substances and Propylene glycol (E1520).		
Addition Rate	Maximum use in foodstuff 0.30% and beverages 0.10%		
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	1.022 – 1.042		
Refactive Index at 20°C	1.423–1.443		
Flashpoint °C (Closed cup)	>60		
Labelling according to Regulation (EC) No. 1334/2008	NATURAL FLAVOURING		
Hazards	Non hazardous		

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	1	YES - Certified	

Allergen information

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

For labelling as required by EO Directive 2007/00/EO.					
Free From	Yes/No				
Cereals containing gluten and products thereof	/	YES			
Crustaceans and products thereof	/	YES			
Eggs and products thereof	1	YES			
Fish and products thereof	/	YES			
Peanuts and products thereof	/	YES			
Soyabeans and products thereof	/	YES			
Milk and dairy products (including lactose)	1	YES			
Nuts and nut products	/	YES			
Celery and products thereof	1	YES			
Mustard and products thereof	/	YES			
Sesame seeds and products thereof	1	YES			
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	/	YES			
Molluscs and products thereof	1	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 AA+ 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.