



# Cherry 11440

Natural Flavouring

Product Information

10 February 2023

## Basic product specification

|   |  |
|---|--|
| <b>Description</b>  | Dark red mobile liquid composed of Natural Flavouring substances, Flavouring preparations, propylene glycol E1520. |
| <b>Addition Rate</b>  | Maximum use in foodstuff 0.47% and beverages 0.15%   |
| <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>                               | 1.074 – 1.094  |
| <b>Refractive Index at 20°C</b>                             | 1.422 – 1.442  |
| <b>Flashpoint °C (Closed cup)</b>                           | 35   |
| <b>Labelling according to Regulation (EC) No. 1334/2008</b> | NATURAL FLAVOURING   |
| <b>Hazards</b>  | Flammable. Irritant. Please read the Material Safety data sheet for further information.                           |

## 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 (Certified) |

**Foodie Flavours Ltd.**

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## Allergen information

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

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