



# Cinnamon FS 12975

Natural Flavouring

Product Information

15 September 2023

## Basic product specification

<b>Description</b>	Pale yellow mobile liquid composed of Flavouring preparations, triacetin (E1518). Contains Cinnamon Oil.
<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>	1.140 – 1.160
<b>Refractive Index at 20°C</b>	1.428 – 1.448
<b>Flashpoint °C (Closed cup)</b>	>60
<b>Labelling according to Regulation (EC) No. 1334/2008</b>	NATURAL CINNAMON FLAVOURING
<b>Hazards</b>	May cause an allergic skin reaction. See MSDS.

## 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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