

Pecan FS 14355 Natural Flavouring

Basic product specification

Description	Light brown mobile liquid composed of Natural Flavouring substances, Flavouring preparations, triacetin (E1518).	
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 the original unopened containers. Reseal securely after opening.	
Density (g/ml) at 20°C	1.145 – 1.165	
Refactive Index at 20°C	1.420–1.440	
Flashpoint °C (Closed cup)	>100	
Labelling according to Regulation (EC) No. 1334/2008	NATURAL FLAVOURING	
Hazards	Non hazardous.	

This product is suitable for the following diets:

Suitable for coeliac	 Image: A start of the start of	YES	
Suitable for ovo-lacto vegetarians		YES	
Suitable for vegans	√	YES	
Suitable for Halal	√	YES	
Suitable for Kosher	\	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	1	YES
Crustaceans and products thereof	1	YES
Eggs and products thereof	1	YES
Fish and products thereof	\	YES
Peanuts and products thereof	1	YES
Soyabeans and products thereof	1	YES
Milk and dairy products (including lactose)	1	YES
Nuts and nut products	\checkmark	YES
Celery and products thereof	\checkmark	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	\checkmark	YES
Molluscs and products thereof	1	YES
Lupins and Products thereof	1	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.