

Date: 30/01/2018

FT-01a

#### Doc # Technical data sheet

Product name:

Regulation(s) (1334/2008):

Certification(s):

Organic caramel flavouring 7%vol

Natural organic caramel flavouring

Raw material certified by FR-BIO-01 ECOCERT

Manufacturing process:

Mixing of raw materials

CAS N°: n/a
EINECS N°: n/a
INCI Name: n/a

### 1. INGREDIENTS

### Categories of flavouring agents (1):

Flavouring preparations, natural flavouring substances

### Non aromatic ingredients (1):

Caramel (sugar\*, water), ethyl alcohol

## Organic raw materials:

97.46 % of the total ingredients are organically grown 100% of the total ingredients are of natural origin

# Allergens (2):

Cereals containing gluten and by-products	Absence
Fish and by-products	Absence
Eggs and by-products	Absence
Seafood and by-products	Absence
Nuts/treenuts and by-products	Absence
Soya and by-products	Absence
Milk and by-products	Absence
Nutshells and by-products	Absence
Celery and by-products	Absence
Mustard and by-products	Absence
Sesame seeds and by-products	Absence
Sulphurous anhydride and sulfites3	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

### Substances regulated :

n/a

### 2. SPECIFICATIONS

**Organoleptic characteristics:** 

Appearance : Light brown to brown liquid Taste / Smell : Characteristics of caramel

Physico-chemical characteristics:

Density (d20/20): 1.165 +/- 0.010

Dry extract (°Brix): 45.0 +/- 2.0

Alcoholic strength (%vol): 7.0 +/- 1.0

Flash point (closed cup): 51 +/- 5



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3. STORAGE		
BEST BEFORE DATE : Storage temperature : Storage conditions : Recommendations:	12 months Store between 0 and 4°C. Store in the original, well-closed packa protected from light, moisture and air. Shake well before use Category 3 flammable liquid	
4. RECOMMENDATIONS FOR USE		
For foodstuffs: Limited use. Not intended for consumption	ı as is	
Dosage/ Proportioning: According to application and regulation  Labelling guidelines for using in a food-processing flavo "Natural organic caramel flavouring"	ured product:	
	Date of update :	09/06/2022

This information has been compiled to the best of our knowledge. It enables you to use the product under optimum conditions and conditions and to comply with the applicable regulations. The supplier declines all responsibility for any infringement resulting from

use of the product without complying with the information in this sheet.