

**Doc # Technical data sheet**

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**Product code :** Jasmine extract  
**Legal status (1) :** Jasmine extract  
**Certification(s) :** n/a

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**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

**Non aromatic ingredients (1) :**

Sugar syrup, thickener: guar seed flour E412 - xanthan gum E415

**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 sulfites <sup>3</sup>	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

**Substances regulated :**

n/a

**2. SPECIFICATIONS****Organoleptic characteristics:**

**Appearance :** Yellow to orange gel  
**Taste / Smell :** Characteristics of jasmine

**Physico-chemical characteristics:**

**Density :** 1.320 +/- 0.020  
**Dry extract (°Brix) :** 67.0 +/- 2.0

### 3. STORAGE

**BEST BEFORE DATE : 12 months**

To keep in closed packing, in shelter light, heat and dry place.  
Store between 0 and 4°C.

### 4. RECOMMENDATIONS FOR USE

**Product for food industry: use regulated. No ingest such as.**

**Dosage/ Proportioning:**

According to application and regulation

**Labelling guidelines for using in a food-processing flavoured product:**

"Jasmine extract" or "Natural jasmine flavour" or "Jasmine flavour" or "Flavour"..

Update : 102/07/2024

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1 According to regulation (CE) n°1334/2008 from December 16th, 2008.

2 According to regulation (CE) n°1169-2011 - intentional presence or absence

3 In concentration less than 10 mg/kg or 10 mg/liter in SO2 unit

*Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the present state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.*

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