

Product name : Regulation(s) (1334/2008) :	Lime Flavouring Natural Lime Flavouring
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): water, gum acacia, propylene glycol (0.9%), acidifier: citric acid E330, preservative: potassium sorbate E202 (906 mg/Kg). 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 : Taste / Smell : Physico-chemical characteristics: Density (d20/20) : Solubility : Flash point (closed cup) :

Thick liquid White / Lime characteristic

1.080 +/- 0.02 Water soluble > 60 +/- 1°C

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Store at room temperature (approximately 18°C)

Store in the original, well-closed packaging protected from light, moisture and air.

14 months

Shake well before use

A deposit may appear over time

3. STORAGE BEST BEFORE DATE : Storage temperature : Storage conditions :

Recommendations:

4. RECOMMENDATIONS FOR USE

For foodstuffs: Limited use. Not intended for consumption as is

Recommended dosage: 0.1 - 1% max.

Date of update :

03/01/2022

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.