

Référence : FT-01 Révision : 9

Date: 02/10/2017

Doc # Technical data sheet

Product code:
Legal status (1):

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Natural flavour

Certification(s):

Manufacturing process:

Blend of raw materials.

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

1. INGREDIENTS

Categories of flavouring agents (1):

Natural flavouring substances, flavouring preparations

Non aromatic ingredients (1):

Glucose syrup, sugar syrup, water, monopropylene glycol, xanthan gum E415, citric acid E330, sodium benzoate E211

Allergens (2):

Absence
Absence

Substances regulated :

Monopropylene glycol (< 1%), sodium benzoate E211 (≤ 0.1%), hydrocyanic acid (< 0.1 ppm)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance: White to pale yellow viscous liquid

Taste / Smell : Characteristic of lychee

Physico-chemical characteristics:

Density: 1.280 +/- 0.020
Refractive index: 1.4440 +/- 0.0100
Dry extract (°Brix): 61.0 +/- 2.0
pH: 3.5 +/- 0.5



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3. STORAGE

BEST BEFORE DATE: 12 months

To keep in closed packing, in shelter light, heat and dry place.

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:

"Natural flavour" or "Lychee flavour" or "Flavour".

Update: 07/10/2024

Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the pr esent 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.

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