

Doc # Technical data sheet

<b>Product name :</b> Regulation(s) (1334/2008) :	<b>Organic peppermint extract</b> Organic peppermint extract Raw material certified by FR-BIO-01 ECOCERT
Manufacturing process:	
Mixing of raw materials (4)	
CAS N°:	n/a
EINECS N°:	n/a
INCI Name :	n/a
1. INGREDIENTS	
Categories of flavouring agents (1):	

Flavouring preparations (4)

### Non aromatic ingredients (1):

Sugar syrup (4), water Thickener: xanthan gum E415

#### Organic Raw material:

99.10% of the total of the agricultural ingredients come from Organic Agriculture 100% of the total of the ingredients are of natural origin

#### Allergens (2) :

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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 :

Menthofuran (< 0.15%), pulegone (< 0.06%)

### 2. SPECIFICATIONS

Organoleptic characteristics: Appearance : Taste / Smell : Physico-chemical characteristics: Density : Solubility : Dry extract (°Brix):

Opaque white to yellow viscous liquid Characteristics of peppermint

1.180 +/- 0.020 Water soluble 42.0 +/- 2.0

Néroliane - 810 Chemin St Georges - 06550 LA ROQUETTE SUR SIAGNE Tel. 04 93 42 07 49 - contact@neroliane.com



Date : 30/01/2018 F01a

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# 3. STORAGE BEST BEFORE DATE :

12 months

Keep in its original packaging, away from light, moisture and air.

# 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:

"Organic peppermint extract" or "Organic natural peppermint flavour".

Update : 19/12/2024

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
- 4 Raw material materials stemming from organic farming

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.

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