

Date: 30/01/2018

F01a

Doc # Technical data sheet

Product name: Organic pistachio flavouring
Regulation(s) (1334/2008): Natural organic pistachio flavouring

Flavouring 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)(including flavouring preparations)4

Non aromatic ingredients (1):

Sugar syrup (4)

Organic Raw material:

99,97% of the total of the agricultural ingredients come from Organic Agriculture 100% of the total of the 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	Presence
Nutshells and by-products Celery and by-products	Presence Absence
Celery and by-products	Absence
Celery and by-products Mustard and by-products	Absence Absence
Celery and by-products Mustard and by-products Sesame seeds and by-products	Absence Absence
Celery and by-products Mustard and by-products Sesame seeds and by-products Sulphurous anhydride and sulfites3	Absence Absence Absence

Substances regulated:

Hydrocyanic acid (<0.1 ppm), coumarin (<110 ppm)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance: Thick, light brown liquid. Observable phase shift

Taste / Smell : Characteristic of the pistachio

Physico-chemical characteristics:

Density: 1.265 + -0.010Solubility: Water soluble Dry extract (°Brix): 70.0 + -2.0



Date: 30/01/2018

F01a

Doc # Technical data sheet

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:

Natural organic pistachio flavouring

Update: 19/04/2023

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.

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