

Doc # Technical data sheet

Product code : Pistachio flavouring
Legal status (1) : Natural Flavouring
Certification(s) : n/a

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, natural flavouring substances

Non aromatic ingredients (1) :

Inverted sugar syrup, water, thickener: guar seed flour E412-xanthan gum E415, preservative: sodium benzoate E211

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 ³	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

Substances regulated :

Sodium benzoate E211 (0.1%), coumarin (≤ 10 ppm)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : viscous white opalescent

Taste / Smell : Characteristics of the pistachio

Physico-chemical characteristics:

Density : 1.180 +/- 0.020

Dry extract (°Brix) : 44.0 +/- 2.0

Refractive index : 1.4080 +/- 0.0100

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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 Flavouring" or "Pistachio Flavouring" or "Flavouring".

Update : 13/08/2019

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.
