

Date: 30/01/2018

FT-01a

Doc # Technical data sheet

Product name:

Regulation(s) (1334/2008):

Certification(s):

Organic red fruit flavouring

Natural organic red fruit flavouring

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 (including flavouring preparations 4), natural flavouring substances

Non aromatic ingredients (1):

Sugar syrup

Organic raw materials:

99.08 % of the total ingredients are organically grown 100% of the total 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 | 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 :

Coumarin (< 0.1ppm)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance: Red liquid

Taste / Smell : Characteristics of red fruit

Physico-chemical characteristics:

Density (d20/20): 1.260 +/- 0.010 Dry extract (°Brix): 55.0 +/- 2.0

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3. STORAGE

BEST BEFORE DATE: 12 months

Storage temperature :Store at room temperature (approximately 18°C) **Storage conditions :**Store in the original, well-closed packaging

protected from light, moisture and air.

Recommendations: Shake well before use

4. RECOMMENDATIONS FOR USE

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

Dosage/ Proportioning:

According to application and regulation

Labelling guidelines for using in a food-processing flavoured product:

"Natural organic red fruit flavouring"

Date of update : 25/05/2023

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