

Doc # Technical data sheet

Product name : Black fresh truffle Flavouring (for oil)
Regulation(s) (1334/2008) : Natural Flavour
(cannot confer on a naming "with truffle"
or "natural truffle flavour")

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) :

Natural flavouring substances

Non aromatic ingredients (1) :

Vegetable oil (sunflower), antioxidant : rosemary extracts E392 (0.3%)

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 :

Camosic acid/camosol : 0.0120 - 0.0135%

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Liquid

Taste / Smell : Light yellow / Typical of black truffle

Physico-chemical characteristics:

Density (d₂₀/20) : 0.89 ; 0.93

Solubility : Fat soluble

Flash point (closed cup) : > 60 +/- 1°C

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3. STORAGE

BEST BEFORE DATE :	18 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

Recommended dosage:

0.5 - 1.5%

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.
