Neroliane Neroliane

Référence : FT-01

Date: 02/10/2017

Révision: 9

Doc # Technical data sheet

Product code : Jasmine flavourin

Legal status (1): Natural jasmine 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

Non aromatic ingredients (1):

Sugar syrup, thickener: guar seed flour E412 - xanthan gum E415

Allergens (2):

| Absence |
|---------|
| Absence |
| |

Substances regulated:

n/a

2. SPECIFICATIONS

Organoleptic characteristics:
Appearance: Yellow to orange gel
Taste / Smell: Characteristics of jasmine

Physico-chemical characteristics:

Density: 1.320 +/- 0.020 Dry extract (°Brix): 67.0 +/- 2.0

Microbiological characteristics (before opening):



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3. STORAGE

BEST BEFORE DATE: 12 months

To keep in closed packing, in shelter light, heat and dry place. Store between 0 and $4^{\circ}C$.

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 jasmine flavouring" or "Jasmine flavouring" or "Flavouring".

Update: 14/08/2019

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 pr esent 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.