

**Doc # Technical data sheet**

<b>Product name :</b>	<b>Organic caramel flavouring 7%vol</b>
Regulation(s) (1334/2008) :	Natural organic caramel flavouring
Certification(s):	Raw material certified by FR-BIO-01 ECOCERT

**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) :**

Caramel (sugar\*, water), ethyl alcohol

**Organic raw materials :**

97.46 % 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 <sup>3</sup>	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

**Substances regulated :**

n/a

## 2. SPECIFICATIONS

**Organoleptic characteristics:**

Appearance : Light brown to brown liquid

Taste / Smell : Characteristics of caramel

**Physico-chemical characteristics:**

Density (d<sub>20</sub>/20) : 1.165 +/- 0.010

Dry extract (°Brix) : 45.0 +/- 2.0

Alcoholic strength (%vol) : 7.0 +/- 1.0

Flash point (closed cup) : 51 +/- 5

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### 3. STORAGE

<b>BEST BEFORE DATE :</b>	12 months
<b>Storage temperature :</b>	Store between 0 and 4°C.
<b>Storage conditions :</b>	Store in the original, well-closed packaging protected from light, moisture and air.
<b>Recommendations:</b>	Shake well before use <b>Category 3 flammable liquid</b>

### 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 caramel flavouring"

Date of update :

09/06/2022

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*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*

*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.*

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