

Doc # Technical data sheet

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**Product code :** Ginger flavouring  
**Legal status (1) :** Natural ginger flavouring  
**Certification(s) :** n/a

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**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) :**

Invert sugar syrup, water, acidifier : citric acid E330, 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 <sup>3</sup> | Absence |
| Lupine and by-products                         | Absence |
| Mollusks and by-products                       | Absence |

**Substances regulated :**

Benzoate de sodium E211 (0.1%)

## 2. SPECIFICATIONS

**Organoleptic characteristics:**

Appearance : White to pale yellow opaque gel  
Taste / Smell : Characteristic of ginger

**Physico-chemical characteristics:**

Density : 1.240 +/- 0.020  
Dry extract (°Brix) : 61.0 +/- 2.0  
pH : 3.0 +/- 1.0

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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 ginger flavouring" or "Ginger flavouring" or "Flavouring"

*Update : 04/02/2021*

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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*

*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.*

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sodium benzoate E211