

Doc # Technical data sheet

Product name : **Strawberry flavouring**
Regulation(s) (1334/2008) : Natural 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 substance

Non aromatic ingredients (1) :

Vegetable oil (sunflower), antioxidant: rosemary extract E392 (0.3% w/w)

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 sulfites³ Absence

Lupine and by-products Absence

Mollusks and by-products Absence

Substances regulated :

Camosic acid/camosol (135 mg/Kg)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Liquid yellow

Taste / Smell : Characteristics of strawberries

Physico-chemical characteristics:

Density (d₂₀/20) : 0.920 +/- 0.02

Solubility : Fat-soluble

Alcoholic strength by volume : /

Flash point (closed cup) : > 70 +/- 1°C

3. STORAGE

BEST BEFORE DATE :	14 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:

0.1 - 1.5% env.

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.
