

Product specification / EU**27.01.16**Material number
1199605153Product name
Orange FlavourLegal name/ Declaration (in acc. with Regulation 1334/2008/EC)
Flavouring

Customer no.

LATVIA

Composition

(in accordance with Regulation (EC) No. 1334/2008)

Flavouring ingredients:flavouring preparations
flavouring substances
natural flavouring substances**Other ingredients:**

0,020% butylated hydroxyanisole E320

The product does not contain ethyl alcohol**Test characteristics of the material**

Characteristic	Analysis	Unit
appearance	clear	
colour	orange	
consistency	liquid	
refractive index (20°C)	1,459 - 1,479	dim
density (20°C)	0,837 - 0,857	kg/l
taste	typical fruity juicy	

We guarantee a uniform sensory profile for every delivery of this flavour. The visual impression may vary within a slight range of tolerance, which is attributable to raw materials. Storage-related changes are possible, although these do not prevent unrestricted use of the flavour within the stated use-by date if stored as directed.

Material number: 1199605153

Microbiological values

Total viable germs	lower than 100 cfu/g
Yeast	lower than 10 cfu/g
Mould	lower than 10 cfu/g
E.coli	not detectable/g
Salmonella	not detectable/25 g

Heavy metals

Within the scope of our quality assurance system it is guaranteed that all ingredients used for this flavouring comply with the provisions regarding heavy metals laid down in Regulation (EC) No. 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs.

Storage / shelf life / transport

Shelf life:	12 months subject to the following storage conditions:
Packaging:	in original packaging
Environment:	dark, dry (air humidity max. 70%), cool storage is recommended, temperatures below 6°C and above 25°C should be avoided
Transport:	dry, clean
Recommendation:	After removal of contents reseal packaging carefully. Use the contents of open packages as soon as possible.
Remark:	Short term exceedings of the indicated environmental conditions can be tolerated (e.g. transport), but should be limited to an unavoidable extent.

Data to the content of materials with maximum quantities ("Active Principles")

(in accordance with Appendix III, Part B of Regulation (EC) No. 1334/2008)

Pulegone	max. 0,38 mg/kg
Menthofuran	max. 0,01 mg/kg
Methyleugenol	max. 0,01 mg/kg

Data to the content of flavouring substances with maximum quantities

(in accordance with Regulation (EU) No. 872/2012 and with EU Labelling Legislation)

Material number: 1199605153

Data for allergenic substances

Main allergens (in accordance with Appendix II of Regulation (EU) No 1169/2011)	Contained
Cereals and their products containing gluten (wheat, barley, rye, oats, spelt/ kamut or their hybrids)	--
Crustaceans and their products	--
Eggs and egg products	--
Fish and fish products	--
Peanuts and peanut products	--
Soya and soya products	--
Milk and milk products (incl. lactose)	--
Nuts and nut products (almond (<i>amygdalus communis</i> L.), hazel nut (<i>corylus avellana</i>), walnut (<i>juglans</i> <i>regia</i>), cashew nut (<i>Anacardium</i> <i>occidentale</i>), pecan nut (<i>Carya illinoiesis</i> (Wangenh.) K.Koch), para nut (<i>Bertholletia</i> <i>excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia nut and queensland nut (<i>Macadamia ternifolia</i>))	--
Celery and celery products	--
Mustard and mustard products	--
Sesame and sesame products	--
Sulphite (E220 - 228) and sulphur dioxide [≥ 10 ppm SO ₂]	--
Lupin and products thereof	--
Molluscs and products thereof	--

Material number: 1199605153

Following data do not result in labelling referring to Appendix II of Regulation (EU) No 1169/2011.

Other allergens (e.g. database ALBA, TNO Voeding)	Contained
Oil-containing seeds and fruits, nut/nut products (chestnuts, coconut)	--
Legumes (Beans, peas, lentils, lucerne)	--
Umbelliferae (anise, dill, fennel, carrot, chervil, coriander, cumin, caraway seed, lovage, myrrh, parsley)	--
Beef and beef products	--
Pork and pork products	--
Chicken and chicken products	--
Cocoa and cocoa products	--
Vanilla - Vanillin	--
Yeast and yeast products	--
Cinnamon (including cinnamic alcohol and cinnamic aldehyde)	--
Glutamate (added)	--
Benzoate and p-hydroxybenzoate (E210-E219)	--
Synthetic azo dyes	--
Sulphite (E220 - 228) and sulphur dioxide [$< 10 \text{ ppm SO}_2$]	--

As a result of the existing HACCP system and strict cleaning conditions contamination by allergenic substances during the manufacturing process of the product does not occur in our company.