

Product code : Amaretto type flavouring
Legal status¹: Natural flavouring
Certification(s): n/a

Manufacturing process:

Blend of raw materials.

CAS N°: n/a**EINECS N°:** n/a**INCI Name :** n/a**1. INGREDIENTS****Categories of flavouring agents¹:**

Flavouring preparations, natural flavouring substances

Non aromatic ingredients¹:

Propylene glycol

Allergens² :

| | |
|--|---------|
| 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 ³ | Absence |
| Lupine and by-products | Absence |
| Mollusks and by-products | Absence |

Substances regulated :

Propylene glycol (< 99.6%), hydrocyanic acid (< 0.21ppm)

2. SPECIFICATIONS**Organoleptic characteristics :****Appearance :** Colorless to pale yellow liquid**Taste / Smell :** Characteristics of amaretto**Physico-chemical characteristics:****Density :** 1.035 +/- 0.010**Dry extract (°Brix) :** 56.0 +/- 2.0

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 flavouring » or « Amaretto type flavouring » or « Flavouring »

Update : 16/10/2020

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.
