Neroliane Neroliane

Référence : FT-01

Révision: 9

Date: 02/10/2017

Doc # Technical data sheet

Product code : Bitter almond aroma

Legal status (1): Natural flavour

Certification(s): n/a

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):

Sugar syrup, water, thickener: guar gum E412 xanthan gum E415

Allergens (2):

Absence
Absence

Substances regulated:

n/a

2. SPECIFICATIONS

Organoleptic characteristics:
Appearance: White viscous liquid

Taste / Smell : Characteristics of bitter almonds

Physico-chemical characteristics:

Density: 1.150 +/- 0.020

Dry extract (°Brix): 37.0 +/- 2.0



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Microbiological characteristics (before opening):

Micro-organisms	Résultats	
Total aerobic mesophilic flora	≤ 1000 UFC/mL	
Coliforms	≤ 1 UFC/mL	
Yeasts and moulds	≤ 100 UFC/mL	
Salmonella	Absence in 1 ml	

3. STORAGE

BEST BEFORE DATE: 12 months

Store in a closed container, protected from light and heat. Store between 0 and 4°C.

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 flavour" or "Bitter almond flavour" or "Flavour"

Update: 02/10/2018

- 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 pr esent 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.