

## **PRODUCT SPECIFICATION**

## **BLUEBERRY** flavour

LEGAL DESIGNATION	
UE Statut (Regulation EC n°1334/2008) :	Natural flavour
ORGANOLEPTIC PROPERTIES	
Aromatic profile :	Typical of blueberry
Appearance :	Liquid
Colour :	Colorless
APPLICATION	
Indicative dosage :	0.1 - 1.0% max.
Energy value (for 100g of flavour) :	1
<u>COMPOSITION</u>	
Flavouring agents :	natural flavouring substances, flavouring preparations
Carriers :	glycerol, propylen glycol (30%), water
Additives :	1
Limited flavouring substances :	Pulegone: 2 mg/kg
PHYSICAL AND CHEMICAL DATA	
Relative density (d20/20) :	[1.16 ; 1.20]
Water solubility :	Yes
Oil solubility :	Νο
Alcohol :	0.8% vol. +/- 0.1%
Flash point (closed cup) :	> 60°C
REGULATORY DATA	
Ionization :	The flavour's raw materials didn't have been subjected to any ionizing treatment.
GMO :	According regulations EC n°1829 & 1830/2009, this product cause no label information on GMOs in the final product.
Food Allergens (Regulation EC n°1169/2011) :	Absence
<b>CONDITIONING - STORAGE</b>	
Best before date :	14 months
Storage :	In the original tightly closed container and away from light at room temperature (around 18°C)

Product for food. Do not ingest as such.

Above information are based on our knowledge at the indidcated date, and is given is good faith. Further changes may occur without notifications according to laws or internal parameters. We are at your disposal if you require further information. It's up to the customer to check that the use and conditions of use of the above product comply with the regulations and rules in force for their activity and geographical area.