

**PRODUCT SPECIFICATION****CHOCOLATE (DARK) FLAVOUR****LEGAL DESIGNATION**

UE Statut (Regulation EC n°1334/2008) : Natural cocoa flavour

**ORGANOLEPTIC PROPERTIES**

Aromatic profile : Characteristic of black chocolate  
Appearance : Thick liquid  
Colour : Brown

**APPLICATION**

Indicative dosage : 0.1 - 1% max.  
Energy value (for 100g of flavour) : /

**COMPOSITION**

Flavouring agents : flavouring preparations, natural flavouring substances  
Carriers : water, propylen glycol (21.5%), accia gum, invert sugar, ethyl alcohol  
Additives : acid: citric acid E330, preservative: E211 (590 mg/kg); thickener: xanthan gum E415  
Limited flavouring substances : Caffeine: 755 mg/kg; Coumarin: 670 mg/kg

**PHYSICAL AND CHEMICAL DATA**

Relative density (d20/20) : [1.05 ; 1.15]  
Solubility : water  
Alcohol : 1.3% 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

**CONDITIONING - STORAGE**

Best before date : 14 months  
Storage : In the original tightly closed container and away from light at room temperature (around 18°C)  
Additional note : A deposit may appear in time. Shake before use.

Product for food. Do not ingest as such.

Above information are based on our knowledge at the indicated date, and is given in 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.