

Doc # Technical data sheet

Product name : Cranberry flavouring
Regulation(s) (1334/2008) : Natural cranberry flavouring

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, natural flavouring substances

Non aromatic ingredients (1) :

Invert sugar syrup

Allergens (2) :

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 :

n/a

2. SPECIFICATIONS**Organoleptic characteristics:****Appearance :** Liquid**Taste / Smell :** Red / Characteristics of the cranberry**Physico-chemical characteristics:****Density (d_{20/20}) :** 1.355 +/-0.020**Solubility :** Water soluble**Dry extract (°Brix):** 71.0 +/- 2.0

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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 cranberry flavour or "Cranberry flavour" or "Flavour"

Update : 14/06/2022

This information has been compiled to the best of our knowledge. It enables you to use the product under optimum conditions and conditions and to comply with the applicable regulations. The supplier declines all responsibility for any infringement resulting from use of the product without complying with the information in this sheet.
