

PRODUCT SPECIFICATION**HAZELNUT flavour****LEGAL DESIGNATION**UE Statut (Regulation EC
n°1334/2008) :

Natural hazelnut flavour

ORGANOLEPTIC PROPERTIES

Aromatic profile : Typical of hazelnut

Appearance : Thick liquid

Colour : Brown

APPLICATION

Indicative dosage : about 0.1 - 1%

Energy value (for 100g of flavour) : /

COMPOSITION

Flavouring agents : flavouring preparations, natural flavouring substances

Carriers : water, propylen glycol (20%), invert sugar, acacia gum

Additives : acids: citric acid E330 - malic acid E296; preservatives: E211 (900 mg/kg) - E202 (400 mg/kg)

Limited flavouring substances : Coumarin: 200 mg/kg

PHYSICAL AND CHEMICAL DATA

Relative density (d20/20) : [1.06 ; 1.16]

Solubility : water

Alcohol : 1% 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) : Nuts (hazelnuts) - May contain traces of other nuts**CONDITIONING - STORAGE**

Best before date : 12 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.