

Product code: **Organic raspberry flavouring**
Legal status¹: Organic natural raspberry flavouring
Certification(s): Organic certified by FR-BIO-01 ECOCERT

Manufacturing process:Blend of raw materials⁴**CAS N°:** n/a**EINECS N°:** n/a**INCI Name:** n/a**1. INGREDIENTS****Categories of flavouring agents¹:**Flavouring preparations⁴, natural flavouring substances**Non flavouring ingredients¹:**Sugar syrup⁴, water**Organic Raw material:**

99.32% of the total of the ingredients come from Organic Agriculture

100% of the total of the agricultural ingredients are of natural origin

Allergens²:

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:** Red liquid**Taste / Smell:** Characteristics of raspberry**Physico-chemical characteristics:****Density:** 1.270 +/- 0.010**Dry extract (°Brix):** 57.0 +/- 2.0**pH:** 3.0 +/- 1.0

Microbiological characteristics (before opening):

Micro-organisms	Results
Total Plate Count	≤ 1000 CFU/mL
Coliforms	≤ 1 CFU/mL
Yeast and Mold	≤ 100 CFU/mL
<i>Salmonella</i>	Absence in 1 mL

3. STORAGE

BEST BEFORE DATE : 12 months from the manufacture of the batch

Store between 0 and 4°C.

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. Shake well and homogenize before use.

Dosage/ Proportioning:

According to application and regulation

Labelling guidelines for using in a food-processing flavoured product:

« Organic natural raspberry flavouring »

Update : 17/03/2020

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

4 Raw material materials stemming from organic farming

5 On request

Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the present 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.