



- AROMES ALIMENTAIRES -

- FLAVOURS -

Issue 11.05th.14 (this product specification cancels all previous issues)

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PRODUCT SPECIFICATION

1 - PRODUCT IDENTIFICATION

Name : **CHERRY** flavouring ST741 colouring E122

Computer code : 6992019

2 - PRODUCT DESCRIPTION

Mix flavouring and additives

Ethanol proof : /.

Product for industrial use in foodstuffs with limited use. Unfit for direct consumption.

3 - REGULATORY STATUS

The flavouring and the additives are in conformity with the european regulations ((EC) n° 1334/2008, (EC) n° 1333/2008)

Flavouring legal status : "Cherry flavouring"

Additives with a technological function in the foodstuffs ⁽¹⁾ : colouring E122

Classification relatively to dangerous preparations :

EU-DSD : **not classified**

CLP : **not classified**

4 - INGREDIENTS LIST

Flavouring :

- flavouring categories : flavouring substances, flavouring preparations,
- carrier : monopropylene glycol E1520 (61%), water.

Others ingredients : colouring : E122 (0,025%)

5 - OTHERS INFORMATIONS ABOUT THE COMPONENTS

Substances submitted to a limited quantity in foodstuffs (annex IIb of the regulation (EC) n° 1334/2008) : **pulegone < 2 ppm**

L'arôme authentique



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6 - ALLERGENS and others special ingredients

- special ingredients listed in annex II of Regulation n° 1169/2011 (2) :

Cereals containing gluten and products thereof (except glucose syrup, maltodextrin and alcoholic distillates) : no
Crustaceans and products thereof..... : no
Eggs and products thereof..... : no
Fish and products thereof..... : no
Nuts (Almond, Nut, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut) and products thereof..... : no
Milk and products thereof (proteins, lactose,...)..... : no
Soybeans and products thereof..... : no
Peanuts and products thereof..... : no
Sesame seeds and products thereof..... : no
Celery and products thereof..... : no
Mustard and products thereof..... : no
Lupin and products thereof..... : no
Molluscs and products thereof..... : no
Sulphur dioxide and sulphites at concentration of more than 10 mg/kg expressed as SO₂..... : no

- Ingredients of animal origin : no

No risk of cross-contamination according to specific procedures enforcement.

7 - GMO

The product do not consist or contain GMO or GMO derivated ingredients and do not need specific labelling according to regulation EC n° 1829/2003.

8 - IONIZATION

The product and its ingredients are not treated with ionising radiation and do not need specific labelling according to the directive 1999/2/EC.

9 - TECHNICAL DATA / APPLICATION

Application areas : **beverages** (subject to accordance with local regulations)

Solubility : **soluble in water phase**

Indicative dosage : **0,05 % w/v in "ready to drink" beverage**

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10 - ORGANOLEPTIC DATA

Appearance ⁽³⁾ : limpid liquid

Aroma ⁽³⁾ : characteristic

Colour ⁽³⁾ : red

Flavour : characteristic

Tasting conditions : 0,5 g of flavouring in 1 liter of water with sugar and citric acid

Test : aroma and flavour have to be equal to the last accepted delivery

11 - ANALYTICAL DATA

Specific gravity (à 20°C) ⁽³⁾ : 1,040 +/- 0,010

Refractometric index (at 20°C) : 1,400 +/- 0,005

12 - MICROBIOLOGICAL DATA

no data (no risk assessment for the product)

13 - NUTRITIONAL INFORMATION

Nutritional Values (g/100g) :

Proteins (g)	/
Glucides (g) (sugars, polyols and starches)	61
sugars (g)	/
Fats (g)	/
saturated fatty acids (g)	/
Dietary fiber (g)	/
Salt equivalent (Sodium x 2,5) (mg)	/
Energy value (Kcal)	244

14 - PACKAGING and STORAGE

Packaging : high density polyethylen containers

Storage conditions : in unopened well filled containers protected from air, heat and sun at temperature between +10/+25°C SHAKE BEFORE USE

Best before date : 12 months (in the above-mentioned conditions) from the date when our quality department has given conformity stamp.

⁽¹⁾ information given for a standard use of the flavouring and as rough guide. He recovers from the responsibility of the user to verify the correspondance to the regulation of the labelling of the foodstuffs.

⁽²⁾ the presence of special ingredients is systematically indicated at the best of our knowledge as this data sheet is issued.

⁽³⁾ positive release for each batch produced

All the elements mentioned hereabove are provided to the best of our knowledge. Thus the user can test the product, define optimal use and check the conformity of its own application regarding food regulations. Although we remain at your disposal for any further information about the product or sample, we are not responsible for any damage that may occur if the product is used out of the official regulations (law, rules, patents..).