

Product Identification

Product name VANILLA TYPE FLAVOUR 24.5% VOL

Reference: 7.95703

Recommended declaration

Regulation(s) (1334 2008)
(FSCA)

Natural flavour
Natural vanilla type flavor

Only for industrial use. Not intended to be consumed as it.

Flavouring intended to food industry, as such it respects the european regulation 1334/2008/EC.

Aromatech company disclaims any responsibilities in case of different use.

Product description

Appearance	Liquid
Color	Brown
Odour and taste	Caractéristique/Characteristic

Physico chemical criterias.

Specific gravity (d20/20)	1.005	+/-0.015
Refractive index (nD20)	1.403	+/-0.015
Brix degree 20 C	/	+/- 3
pH	/	+/- 0.5
solution for pH:		
Acidity in Monohydrated citric acid (g/kg)		
Acidity in Monohydrated citric acid (g/l)		
Optical density	/	+/- 0.100
Optical density solution		
Assay		
Volumic Alcoholmetric content	24.5	+/- 1 %
Flash point (Cup closed) (C)	34	+/- 1 C
Single juice strength		

Microbiology

Our products are microbiologically stable. Due to their low microbial load, we do not perform any analysis.

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Nutritional values (for 100g)

Energy values	463	Kcal/100g
Energy values	1939	kJ/100g
Fat	/	g/100g
of which saturates	/	g/100g
Carbohydrates	8	g/100g
of which sugars	3	g/100g
Fibers	/	g/100g
Proteins	/	g/100g
Salt	/	g/100g

The nutritional values are calculated from supplier data.

Composition (according to the regulation 1334/2008)

Solvents, carriers, additives and ingredients	:
*Monopropylene glycol E1520	41.95 % w/w
*Ethyl alcohol food grade	-
*Glycerol E422	5.00 % w/w
*Inverted sugar	-
Flavouring Agents	:
*Natural flavouring substances (In accordance with the regulation 872/2012)	-
*Flavouring preparations	-
" - "Confidential quantity	

Substances to declare

Restricted or regulated substances

No

Conservation

Shelf life (months)	12
Storage temperature	Keep at ambient temperature (+15 C to +25 C)
Storage conditions	Keep in the original packaging tightly closed away from light, heat and moisture.

GMO

The product does not contain any genetically modified materials (GMO), is not produced from GMO or by GMO according to the Regulations EC 1829/2003, 1830/2003 and 2018/848.

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No ionisation

The product as well as the raw materials do not undergo treatment by ionization.

Allergens

According to the Regulation EC 1169/2011

No major allergen to declare

Contaminants

The product complies with the regulations (EU) 2023/915 and (EC) 396/2005 about the contaminants (heavy metals, pesticides, etc.).

As well as the French decree of July 11, 1991 (Cd <1 mg / kg - Hg <1mg / Kg - As <3mg / Kg - Pb <10mg / Kg).

Origin

Production site

Saint Cézaire sur Siagne, France

Special diets (suitable)

Halal** No

Kosher** Yes

Vegetarian Yes

Vegan Yes

**according to the rules of the Codex Alimentarius

Edition date 03/21/2024 Create Date: 08/17/2018 Revision date 03/21/2024 Version : 2

These informations are given to the best of our knowledge. They allow the customers to use the product in the best conditions in accordance with the regulation in force. The supplier disclaims all liability in case of infringement of product without conforming to this data sheet.