

SOUTH AFRICAN ORANGE OIL POWDER
Code: FI015926N

Description South African Orange oil that has been emulsified using Gum Acacia and spray dried onto a Maltodextrin carrier to produce a powder in a water soluble format

Appearance Off white powder

Taste Typical of Orange

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses

Usage rate As required

Product identification Orange Extract or Natural Orange Flavour

Ingredients Orange Extract, Gum Acacia, Maltodextrin (Potato)

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide (and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	Absent

Chemical

Moisture	10 %	max
Volatile Oils	10 g/100g	typical

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1132	368	81.0 g/100g	10.0 g/100g	0.0 g/100g	0.3 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsaturat.	Trans	Protein
0.0 g/100g	0.0g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	1.0 g/100g

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Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Physical

Sieve Mesh 0.4mm 100% Passes

Organoleptic Passes

Notes Conforms to Regulation (EC) 1334/2008

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Clean dry conditions in original unopened packaging. Ambient temps (7-20°C) Avoid direct sunlight, heat sources and humidity

Shelf life 12 Months on opening: 3Months

Packaging Food grade bag in a cardboard box

Handling This product is safe for the intended use. Avoid ingestion or direct contact by applying suitable protective measures and personal hygiene. For full safety information and necessary precautions, please refer to the Material Safety Data Sheet

Legal Notice

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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