

ROSEMARY EXTRACT

Code: FPS2006A

Description A solution of natural rosemary oleoresin (*Rosemarinus officianalis*) in vegetable oil

Appearance Green/dark amber viscous liquid

Suitable for: Vegetarian Vegan Kosher Halal

GM Free Non-irradiated

Uses Food flavouring, Anti-oxidant

Usage rate 0.1 - 0.5%

Product identification Rosemary Extract

Ingredients Rosemary Extract, Vegetable Oil (GM Free Rapeseed)

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	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	

Chemical

Available Water	0.29 g/100g	max
Lead	2 ppm	max
Arsenic	1 ppm	max
Mercury	1 ppm	max
Cadmium	1 ppm	max

Notes Reference antioxidative compounds:

Carnosic acid content Minimum 4.0% (Maximum 4.5%) including up to 0.25% Carnosol

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Nutritional values by calculation only

Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
1848	684	27.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
64.0 g/100g	15.8g/100g	48.2 g/100g	30.3 g/100g	14.8 g/100g	0.0 g/100g	0.7 g/100g

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

Physical

Sieve Mesh 1mm 100% Passes
 Bulk density 0.925-0.950 g/l

Refractive index 1.475 - 1.485
 Organoleptic Passes

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
Aerobic Plate Count	1000 cfu/g	max

Storage

Clean dry conditions in original unopened packaging. Ambient temps (7-20°C) Avoid direct sunlight

Shelf life

12 Months on opening: 1 Months

Packaging

Food grade plastic jerries

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

Rosemary extract when used as an anti-oxidant is classified as a food additive in accordance with EU Regulation 1333/2008 on food additives with amendments and complies with Commission Regulation (EU) No 231/2012 of 9 March 2012 laying down specifications for food additives listed in Annexes II and III to Regulation (EC) No 1333/2008 of the European Parliament and of the Council.

Rosemary is GRAS (Generally Recognised as Safe) by the FDA 21 CFR 182.10 (can be used in all food applications in any concentration) Rosemary extract is classified as a natural flavour by the FDA 21 CFR 101.22

This product is compliant with EU Legislation 1829/2003. All the plant materials used in the extraction process are GMO free. There are no additives of GMO Origin.

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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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