

**BLUEBERRY FLAVOUR (NAT)**
**Code: TF015190N**
**Tariff Code** 3302 10 90 - Flavourings Natural

<b>Description</b>	Natural Flavouring		
<b>Appearance</b>	Clear, colourless liquid		
<b>Taste</b>	Characteristic of blueberry		
Suitable for:	Vegetarian	Vegan	Kosher
			GM Free Non-irradiated
<b>Uses</b>	Food/Beverage		
<b>Usage rate</b>	Maximum dose level in foodstuffs = 0.46% rtc Maximum dose level in beverages = 0.16% rtc		
<b>Product identification</b>	Natural Flavouring 1334/2008		
<b>Ingredients</b>	Natural Flavouring Substances and Flavouring Preparations on Propylene Glycol (E1520) and Ethyl Alcohol		

**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 <sub>2</sub> )	

**Chemical**
**Nutrition**

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1964	467	g/100g	g/100g	g/100g	mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsatt.	Trans	Protein
g/100g	g/100g	g/100g	g/100g	g/100g	g/100g	g/100g

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

**Physical**

Sieve Mesh 1mm                    100% Passes  
Bulk density                        0.94-0.99    g/l

Refractive index                    1.41-1.43  
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
B cereus	100 cfu/g	max
Listeria	Not Detected in 25g	max
Aerobic Plate	1000 cfu/g	max

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

**Shelf life**                         9 Months                            on opening:                        1 Months

**Packaging**                        UN approved HDPE containers

**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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