

HAZELNUT FLAVOUR (NAT)
Code: TF015581N
Tariff Code 3302 10 90 - Flavourings Natural

Description Natural Flavouring

Appearance Clear, colourless liquid

Taste Characteristic of hazelnut

Suitable for: Vegetarian Vegan Halal

GM Free Non-irradiated

Uses Food/Beverage

Usage rate Maximum dose level in foodstuffs = 0.30% rtc
 Maximum dose level in beverages = 0.10% rtc

Product identification Natural Flavouring 1334/2008

Ingredients Natural Flavouring Substances on Propylene Glycol (E1520)

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
Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
1697	399	g/100g	g/100g	g/100g	mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsatur.	Trans	Protein
g/100g	g/100g	g/100g	g/100g	g/100g	g/100g	g/100g

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

Version no 4	Date 07/10/2020	Review Date 07/10/2023	Approved by A Cordon
--------------	-----------------	------------------------	----------------------

Physical

Sieve Mesh 1mm 100% passes
Bulk density 1.03-1.05 g/l

Refractive index 1.427 - 1.437
Organoleptic Passes against standard

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

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

Plant-Ex Ingredients Ltd, Unit 5 The Polygon, Fourth Way, Avonmouth BS11 8DP
Company Registration Number : 6444123 VAT Registration Number : GB 926 3343 27
Tel 00 44 (0) 1179 828464 Email quality@plant-ex.com

Version no 4	Date 07/10/2020	Review Date 07/10/2023	Approved by A Cordon
--------------	-----------------	------------------------	----------------------