



Timmers Food Creations

When passion meets flavour

PRODUCT INFORMATION

Product Tasture 201 Chicken Flavour Natural

Product description:

Colour: yellow to brown powder

Appearance: powder

Taste description: typical

Composition:

Flavouring ingredients: flavouring preparations
 spices
 natural flavouring substances
 natural flavouring substance trans-2,trans-4-Decadienale
 flavouring substance trans-2,trans-4-Decadienale
 flavouring substance trans-2,trans-4-Undecadienale

Other ingredients: salt (iodated)
 sugar
 animal fat
 dextrose
 maltodextrine
 burnt sugar
 vegetable oil (rape seed)
 caramel powder
 propylene glycol 0,064 %
 vegetable oil (coconut / palm)
 salt
 triacetine 0,007 %
 gum arabic
 potassium phosphate
 modified starch

Flavouring ingredients: safrole (naturally occurred)
 methyl eugenol (naturally occurred)

Other information:

Storage: at ambient temperature (ca. 15°C), dark and dry

Shelf life: at least 12 months in unopened packaging

Valid from: 19.10.2023



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Alcohol content: no content

Limited Ingredients: no content



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Max. dos (EU):		Category:	Application:
0,000	g/kg	Cat. 18	Processed food not covered by categories 1-17
0,000	g/kg	Cat. 17	Food supplements as defined in Directive 2002/46/EC
0,000	g/kg	Cat. 13	Food intended for particular uses as defined by Directive 2009/39/EG
444,444	g/kg	Cat. 14.2	Alcoholic beverages, including alcohol-free counterparts
444,444	g/kg	Cat. 14.1	Non-alcoholic beverages
444,444	g/kg	Cat. 10	Eggs and egg products
666,667	g/kg	Cat. 3	Edible ices
666,667	g/kg	Cat. 16	Desserts excluding products covered in category 1, 3 and 4
666,667	g/kg	Cat. 1	Dairy products and analogues

Recommended labelling: natural chicken flavouring with other natural flavourings

The product has to be protected from temperatures below 4°C. Opened containers are to be closed firmly immediately after use and should be used as soon as possible. During store changes may be noted in the colour of this flavour. Variances in colour are typical for these types of flavour and in no way affect the sensorial or technological properties.

This product corresponds to the European regulation of flavourings 1334/2008 and the European regulation of food additives 1333/2008. For use of this product abroad, the respective national legal regulations are to be considered.

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Allergens (according to LMKV appendix 3, directive 2000/13/EC annex III a (*))	Does contain	Requires marking
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof *	No	
Crustaceans and products thereof *	No	
Eggs and products thereof *	No	
Fish and products thereof *	No	
Peanuts and products thereof *	No	
Soybeans and products thereof *	No	
Milk and products thereof (including lactose) *	No	
Nuts i. e. Almond, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut and Queensland nut and products thereof *	No	
Celery and products thereof *	Yes	Yes
Mustard and products thereof *	Yes	Yes
Sesame seeds and products thereof *	No	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ *	No	
Lupines and products thereof *	No	
Molluscs and products thereof *	No	
Beef and products thereof	No	
Pork and products thereof	No	
Chicken and products thereof	Yes	n.n.
Azo dye (z.B. E102, E110, E122)	No	
Benzoic acid (E210) and Benzoat (E211-213)	No	
Yeast and Yeast derivates	Yes	n.n.
Cacao	No	
Maize and products thereof	Yes	n.n
Umbelliferae	No	
Natural vanilla and Vanillin/Ethylvanillin	No	
Citric fruits	Yes	No
Sodium glutamate (E621)	No	
The product is required to label according to regulation (EC) No 1829/2003 and regulation (EC) No 1830/2003.	No	
The product contains GMO's.	No	
The product is produced with GMO's (enzyme from GMO's).	No	

Note: „yes“ documents the presence of substances according to recipe. “no” indicates - to the best of our knowledge - the absence of substances. The information is checked carefully.

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Microbiological Data:

Flavours, savoury, powder

Parameter	Unit	Warning level
Total plate count	CFU/g	$< 1.0 * 10^5$
Moulds	CFU/g	$< 1.0 * 10^3$
Yeasts	CFU/g	$< 2.5 * 10^2$
E.coli	CFU/g	$< 1.0 * 10^2$
Salmonella	negative in 25 g	

Heavy metals: (based on the former Flavour Guideline 88/388/EWG)

Arsenic (As)	< 3 ppm
Cadmium (Cd)	< 1 ppm
Lead (Pb)	< 10 ppm
Mercury(Hg)	< 1 ppm

Nutritional Information:

Average nutritional value per 100g (calculated)	value	unit
energy	538	KJ
energy	128	kcal
fat	4,2	g
-of which saturated fatty acids	1,2	g
carbohydrates	5,8	g
-of which sugars	4,0	g
fiber	1,1	g
protein	16,7	g
salt	68,1	g
sodium	27,2	g

Irradiation: All raw materials and the final product are not treated with ionising radiation.

REACH Regulation: The above mentioned product is designed for use in food. For any other applications please contact your responsible sales manager.

Retraceability: The traceability of the above mentioned product is established at all stages of production, processing and distribution (based on Regulation (EC) 178/2002). There are exceptions for samples sent by R&D.

Customs tariff no: 21041000

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Product Suitability

	suitable	certified
Halal	No	***
Kosher	No	***

Ovo-Lacto-Vegetarian (no fish and meat) # No

Vegan (no animal products) # No

excluded packaging and pre-stage by production

*** These values are not yet determined or generally not available for this product.
Please contact us if you need these data, we willingly provide them to you if available.

This product information is for information only and is not subject to updating.

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