

Natural Blue Cheese Flavouring 380/1

Product Specification

Issue: 7
Date: 02.03.21

DESCRIPTION: Almost colourless mobile liquid composed of Flavouring preparations, Natural Flavouring substances, propylene glycol (E1520).

ADDITION RATE: Maximum use in foodstuff 0.35% and beverages 0.11%.

ODOUR & FLAVOUR: Characteristic. Conforms to Standard.

PACKING: In HDPE containers.

STORAGE: Store in cool, dry conditions in the original unopened containers. Reseal container tightly once opened.

SHELF LIFE: 12 months if stored as above and unopened

DENSITY (g/ml) at 20°C: 1.015 – 1.035

REFRACTIVE INDEX AT 20°C: 1.420 – 1.440

FLASHPOINT (Closed cup) °C: >60

HAZARDS: Non hazardous

LABELLING according to Regulation (EC) No. 1334/2008

NATURAL FLAVOURING

SUITABILITY FOR THE FOLLOWING DIETS:

Suitable for coeliac	Yes	
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Suitable for ovo-lacto vegetarians	Yes	
Suitable for vegans	Yes	
Suitable for Halal	Yes	
Suitable for Kosher	Yes	

ALLERGEN DATA

For labelling as required by EU Directive 2007/68/EC.

Free from	Yes/no	Comments
Cereals containing gluten and products thereof	Yes	
Crustaceans and products thereof	Yes	
Eggs and products thereof	Yes	
Fish and products thereof	Yes	
Peanuts and products thereof	Yes	
Soyabeans and products thereof	Yes	
Milk and dairy products (including lactose)	Yes	
Nuts and nut products	Yes	
Celery and products thereof	Yes	
Mustard and products thereof	Yes	
Sesame seeds and products thereof	Yes	

Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	Yes	
Molluscs and products thereof	Yes	
Lupins and products thereof	Yes	

NUTRITIONAL INFORMATION:

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 400kcal/100g.

GM STATUS: Free from ingredients produced from GMOs so does not require labelling in the EU, as far as it is reasonably possible for us to determine.

The factory producing this product has a GFSI compliant quality standard (BRCS Standard, Certificate No. GB04/63499). Factory audits are unannounced.

THIS PRODUCT IS MANUFACTURED IN THE UNITED KINGDOM AND IS INTENDED FOR USE IN THE PRODUCTION OF FOODSTUFFS AND NOT FOR RETAIL SALE

HE Stringer Flavours Limited, Icknield Way Industrial Estate, Tring, Hertfordshire, HP23 4JZ United Kingdom

Natural Flavouring Matured Cheddar 380/1

**Material Safety
Data Sheet**

Issue: 7
Date: 02.03.21

1. Identification of Product / Company

Product Natural Flavouring Matured Cheddar 380/1





Company : HE Stringer Flavours Ltd.
Icknield Way Industrial Estate
Tring, Herts HP23 4JZ, United Kingdom

Telephone : + 44 1442 822621
Fax : + 44 1442 822727
Emergency : + 44 7768 566298

2. Hazards Identification

2.1 Classification of the substance or mixture

Classification under Regulation (EC) No. 1272/2008

Non hazardous

2.2 Label elements

Signal word

Non hazardous

3. Composition and Information on Ingredients

Does not contain substances in concentrations equal to or greater than the limits specified in Regulation (EC) 1272/2008.

4. First Aid Measures

Inhalation : Remove to fresh air and keep at rest. Obtain medical advice if breathing becomes difficult.

Ingestion : Do not induce vomiting. Rinse mouth with water and obtain medical advice immediately.

Skin contact : Remove contaminated clothing. Wash skin with plenty of soap and water.

Eye contact : Flush immediately with water for at least 15 minutes then seek medical attention.

5. Fire Fighting Measures

Extinguishing media:

Suitable: Carbon dioxide, foam, or dry powder.

Unsuitable: Water



Combustion products : Carbon dioxide, carbon monoxide, and unidentified organic compounds. For fire fighters : Wear protective clothing and self-contained breathing apparatus.

6. Accidental Release Measures

Remove all sources of ignition – no smoking. Ensure proper ventilation and avoid inhalation, skin and eye contact. Isolate spillage from water drainage systems then soak up with sand or other dry absorbent. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations. Wash affected area with detergent and water.

7. Handling and Storage

Handling : Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.

Storage : Store in full sealed containers protected from heat, direct sunlight and sources of ignition. It is preferable to store in cool conditions between 5 and 20°C.

8. Exposure Controls and Personal Protection

Respiratory protection - Not generally required in well ventilated areas. Do not inhale vapour.

Eye protection - Wear goggles/ safety glasses.

Skin protection - Wear overalls and chemically resistant disposable gloves.

9. Physical and Chemical Properties.

Appearance : mobile liquid

Odour : characteristic Colour

: almost colourless pH

: n/a

Boiling point : n/a

Flashpoint °C (closed cup) : >60

Density (g/ml).at 20°C : 1.025

Refractive Index at 20°C : 1.430

Flammability : n/a

Explosive properties : n/a

Oxidising properties : non oxidising

Vapour pressure : n/a

Solubility : n/a



Viscosity : n/a
Vapour density : n/a

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Evaporation rate : n/a

10. Stability and Reactivity

Stability: presents no significant reactivity hazard by itself or in contact with water.

Conditions to avoid: sources of ignition.

Materials to avoid: strong acids and oxidising agents
Hazardous decomposition products : oxides of carbon.

11. Toxicology Information

None available

12. Ecological Information

None available.

13. Disposal Considerations

Dispose in accordance with national and local regulations.
Do not dispose through water or drainage systems.

14. Transport Information

ADR/RID : Not classified for road/rail transport

IMDG : Not classified for sea transport

IATA : Not classified for air transport

15. Regulatory Information

This datasheet has been prepared in accordance with Regulation (EC) 1907/2006 and amendments.

16. Other Information





Stringer Flavour

Product Specification and Material Safety Data Sheet

The information contained in this data sheet is accurate to the best of our knowledge. The data is provided without any guarantee regarding its accuracy. It cannot be assumed that all possible safety measures are contained in this data sheet. Additional measures may be required under varying conditions and circumstances.



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