

Natural Flavouring Cranberry 12891

Product Specification

Issue: 8

Date: 15.09.20

PRODUCT DESCRIPTION: Off white free flowing powder with characteristic odour composed of glucose powder, Natural Flavouring substances, Flavouring preparations, anticaking agent E551.

ANALYTICAL & PHYSICAL

Moisture	<6%
Particle size	100% passes through 1.25mm

MICROBIOLOGICAL STANDARDS

Total Viable Count per gram	< 1 x 10 ⁴
Yeasts & Moulds per gram	< 1 x 10 ³
Coliforms per gram	< 10
Salmonella spp per 25 gram	Not detected
E. coli per gram	Not detected
Coagulase positive staph per gram	Not detected

SUITABILITY FOR THE FOLLOWING DIETS:

Suitable for coeliac	Yes	
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 g/100g

Carbohydrate content	80.7
Sugars	80.7
Protein content (N x 6.25)	<1.0
Total Fat content	<1.0
Energy Value (per 100 gms.)	358 kcal.
Salt	<1.0
Sodium	<1.0

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

NATURAL CRANBERRY FLAVOURING WITH OTHER NATURAL FLAVOURINGS

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.

PACKING: In aluminium foil bags, inside cardboard cartons.



Stringer Flavour

Product Specification

STORAGE: In cool, dry conditions. Opened packs must be securely resealed before returning to store.

SHELF LIFE: If stored as above, 12 months if unopened.

HAZARDS: Non-hazardous.

The factory producing this product has a GFSI compliant quality standard (BRCGS Standard AA+, 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.



Food Safety

CERTIFICATED

HE Stringer Flavours Limited. Icknield Way Industrial Estate, Tring, Hertfordshire, HP23 4JZ United Kingdom
Telephone: +44 (0)1442 822621 Fax: +44 (0)1442 822727
E-mail: info@stringer-flavour.com Web: www.stringer-flavour.com