

TECHNICAL PRODUCT SPECIFICATION

Item Description: Chocolate Flavour

Item No.: P0610483

Physical Data

Appearance (according to FL M-AP-001): liquid, brown
Sensoric profile (according to FL M-SP-002): When used properly typical sensoric profile with following characteristic:
typical

Flashpoint (according to FL ASTM D6450): 73 °C
Relative density (according to FL EuAB 2.2.5): 1.064 ... 1.084 (d20/4)
Refractive index (according to FL EuAB 2.2.6): 1.456 ... 1.476 (nD20)
Optical rotation (according to FL EuAB 2.2.7): -5° ... +5° (a20)

Microbiological Information

References: German § 64 LFBG collection of methods and ISO-Norm

Total Plate Count: max. 1,000 / g
Yeasts: max. 100 / g
Moulds: max. 100 / g
Enterobacteriaceae: max. 10 / g
Coliforms: negative in 0.1 g
Escherichia coli: negative in 1 g
Salmonella: negative in 50 g

Heavy Metals Information

There are no limiting values for heavy metals in flavour Regulation (EC) No. 1334/2008. The former flavour directive 88/388/EEC has therefore been taken as a basis for limiting values.

Arsenic (As): max. 3 ppm
Cadmium (Cd): max. 1 ppm
Mercury (Hg): max. 1 ppm
Lead (Pb): max. 10 ppm

Nutritional Information

References:	Codex Alimentarius „Guidelines on Nutritional Labelling (CAC/GL-2-1985)”; IOFI „Information Letter No 1438 - Energy value of flavourings”; calculated average values
Ethanol:	0.00 Weight % 0.00 Vol.%
Energy:	295 kcal/100 g 1256 kJ/100 g
Proteins:	0.1 g/100 g
Carbohydrates:	0.1 g/100 g
Sugars:	0.0 g/100 g
Fat:	0.0 g/100 g
Fibres:	0.0 g/100 g
Sodium chloride:	0.0 g/100 g

Suitability for special dietary requirements

Ovo-lacto-vegetarian ¹ :	Yes
Vegan ² :	Yes
Kosher:	certified

¹ no meat products contained

² no animal products contained including honey

Recommended Application

<i>Primary application</i>	<i>Secondary application</i>	<i>Recommended dosage</i>
Sweets	Hard boiled sweets	0.2-0.3%
Sweets	Toffees	0.1-0.2%
Sweets	Jellies	0.1-0.2%
Sweets	Bonbons (sugar-coated)	0.2-0.3%
Sweets	Fillings	0.1-0.2%
Sweets	Fatty fillings	0.2-0.3%
Sweets	Spreads	0.1-0.2%
Cereal	Crunchy cereal	0.2-0.3%
Cereal	Cereal bar	0.2-0.3%
Bakery	Cakes & Biscuits	0.2-0.3%
Milk products	Fruit preparation	0.2-0.3%
Milk products	Yoghurt	0.1-0.2%
Milk products	Milk beverages	0.05-0.1%
Milk products	Ice-cream	0.05-0.1%
Dessert/Pudding	Instant Pudding/Dessert	0.1-0.2%
Tea	Black tea	2.0-4.0%
Tea	Green tea	1.0-2.0%
Tea	Fruity tea	2.0-4.0%
Tea	Herbal tea	2.0-4.0%

Tea	Rooibush tea	2.0-4.0%
Tea	Instant tea powder	0.1-0.2%
Coffee	Roasted coffee	2.0-4.0%
Coffee	Instant coffee	0.1-0.2%
Beverages	Non-alcoholic beverages	0.1-0.2%
Beverages	Alcoholic beverages	0.4-0.6%
Beverages	Sirupy & Preparation for beverages	0.8-1.0%
Tobacco	e-cigarette liquid	3.0-4.0%
Tobacco	Hookah tobacco	3.0-4.0%

Storage and Handling

Storage:	In tightly closed, preferably full containers in cool and dark storage area. Protect from light.
Storage temperature:	Recommended storage temperature 10-20 °C.
Minimum shelf life:	In suitable, originally closed containers minimum 36 months. If used after minimum shelf life, the material has to be analyzed properly.

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The information regarding recommendations for use is non-binding. Therefore, we assume no liability for this information. Rather, the customer is responsible for ensuring the suitability of the product for the intended use, dosage, and marketability as well as legally compliant labeling of the product and/or processed products made from it, taking into account all valid legal requirements and, where applicable, pertinent directives and/or guidelines.

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