

PRODUCT CODE - MODE : FM004831
PRODUCT NAME : VANILLA FLAVOURING

PRODUCT DEFINITION

LEGISLATION : FLAVOURING
COLOUR : BROWN
APPEARANCE : LIQUID
CHARACTER : CHARACTERISTIC ODOUR AND TASTE OF VANILLA

PRODUCT COMPONENTS

FLAVOURING PART : FLAVOURING SUBSTANCES
CARRIER/SOLVENT : PROPYLENE GLYCOL (E1520)
WATER
OTHER INGREDIENTS : SULPH. AMMONIA CAMEL (E150d)

ANALYTICAL DATA

PARAMETER	RANGE/VALUE	UNIT	NOTES
DENSITY	1.030 - 1.050	kg/l	
REFRACTIVE INDEX	1.3880 - 1.3980	-	

STORAGE CONDITIONS

Suggested Storage Conditions: Store in tightly closed original packaging. Avoid exposure to light, heat or air.

*Below mentioned maximum shelf life is valid only for the unopened product kept under the suggested storage conditions.

Shelf Life: 12 Month (15-30) °C

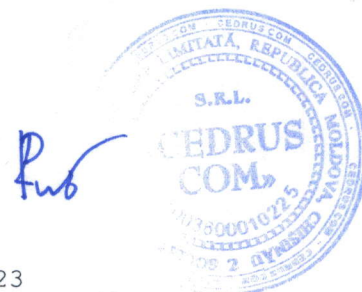
Standard Packaging: HMW-HDPE container

Standard Distribution: By vehicles suitable for transporting food grade materials or by agreed cargo companies

Distribution Temperature : Ambient temperature

Publication date : 28.06.2007
Revision Date/No : 29.06.2016 / 014

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ADDITIONAL NOTES**REGULATION**

According to regulations of certain countries, components - other than those in the flavouring part - present in the flavours should be declared on the final product labels. The use of this product in certain kind of foods and medicines may be subject to local regulations.

This product complies with Turkish Food Codex. It complies with relevant European Community legislation.

OTHER

This specification is prepared only for your company's use. It is confidential and shall not be duplicated or distributed.
This product is for industrial use only.

This information and all further technical advices are based on our present best knowledge and experience. Performance of the customer finished product during its shelf life should be verified by testing, which should be carried out only by qualified experts in the sole responsibility of customer to determine suitability for the intended purpose.

Intended Use : Food industry

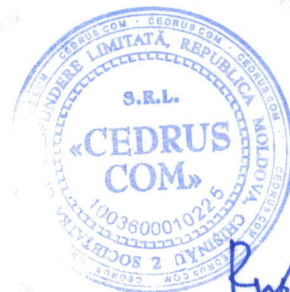
Solidification/crystallization may occur in the product below the storage temperatures. If solidification/crystallization occurs, keep the product in a water bath at 40°C until the product liquidifies/decrystallizes and shake well before use.
Flash Point: > 100°C

ALLERGEN INFORMATION (According to EU Regulation No 1169/2011)

This product does not contain any allergens.
Allergen information can be updated according to the data received from suppliers.

REVISION REASON:

Storage conditions have been revised, additional notes section has been updated.



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