



ZA LA GUIDE 1
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VISA Sevarome

PRODUCT DATA SHEET

Product identification

Consistency **paste** **hydrosoluble**Colour **yellow**Odour **passion fruits**REFERENCE **PFS0004140**Customer reference: **PAS012165**

Testing procedure

5 % sugared water

Legal statute

or: real application

Denomination **PASSION FRUIT COMPOUND**Customs Code **33021090**Applications: **ice-creams, pastry** suggested dose (g/kg) **25 to 30**

Ingredients Flavours EC Regulation 1334/2008

Additives : 1333/2008 - 380/2012 - 231/2012 - 1129-2011 & 232-2012 (maximum use level)

- Flavouring agents : (possible equivalence)

flavouring preparation(s)**natural flavouring substance(s)****flavouring substance(s)****fruit content : 4290 g / kg**

- Restricted substances:

no

This product is not ionised and/or not composed of ionised ingredients

- Other declarations

GMO (Directives 2003/1829/1830/EC) **no****Allergens** (regulation 1169/2011) : **no**

- Solvents - carriers :

**invert sugar, dextrose (ex-wheat), water
saccharose, propylene glycol (E1520) (0,06%)**

- Additives (*) :

citric acid : E.330 (0,3%) (1)**E.415: xanthan gum****preservative : E.202, potassium sorbate (0,09%)**

- Safety declaration:

(*) Notion of carry-over (Directive 7/12/84 & Circular 23/08/85)

Additives are not declared (except (1)) in the finished product if: the additive contained in the finished product derived only from the original product had no used and if it influence on the finished product. It lies to the manufacturer of the food product to produce the proof. Declaration of solvents or carriers (restricted proportion of the quantity strictly necessary to the composition of the flavour) is not required on the final labelling of the food product which contains this flavour.

Physico-chemical analyses **N.S. : No Significant**

pH 20°C	2,87	+/- 0,30
Density 20°C	1,28	+/- 0,010
Refraction index 20 °C		+/- 0,005
Polarimetry index 20°C		
% vol.ethanol 20°C		
% dry matter	0,76	

Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008

Other **<1**

°BRIX

Flash point (°C) **>100**

Microbiology

total Germs	<3000/g	Staphylococcus	0/1g
Yeasts	<500/g	ASR	
Moulds	<500/g	Salmonella	0/25g
Coliforms	0 / 1g		
Faecal coliforms	0 / 1g		

Nutrition

Proteins	0,6 - 0,7%	Fibers	< 0,03%
Carbohydrates	65 - 66%	Sugar	53 - 55%
Fat	< 0,15%	Saturated fat	N.S.
Moisture content	26 - 28%	Sodium	80,5 mg/kg
Other	N.S.		
Energy Kcal/100 g	270		

Preserving

Storage **Store away from light, humidity and oxygen in the original packaging**Shelf life **12** months (in original packaging unopened)**3** months after openingStorage temperature **4 - 8°C**Storage temperature **4 - 8°C**Transport **Road, sea, air**Transport temperature **Ambient**

Net weights : 100 ml, 100 g, 250 ml, 250 g, 500 ml, 500 g, 1 l, 1 kg, 1,250 kg 4 kg, 5 l, 5 kg, 6 kg, 10 l, 10 kg, 20 l, 20 kg, 22 kg, 25 l, 25 kg, 1 t

Pallet

Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45

flavouring, citric acid E.330

Responsibility clause

All information given is to the best of our knowledge at the date of supply. All obligatory or optional data according to current laws has been given.

Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product

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