



ZA LA GUIDE 1
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VISA Sevarome

PRODUCT DATA SHEET

Product identification

Consistency **liquid** **hydrosoluble**

Colour **dark red**

Odour **raspberry**

REFERENCE

ACN0000087

Customer reference:

ASL009392

Testing procedure

10 % sugared water

Legal statute

or: real application

Denomination **RASPBERRY FLAVOURING**

Legal statute (UE) : **RASPBERRY FLAVOURING**

Customs Code **33021090**

Applications:

ice-cream, pastry

suggested dose (g/kg)

2,5

Ingredients Flavours EC Regulation 1334/2008

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

- Flavouring agents : (possible equivalence)

flavouring preparation(s)

flavouring substance(s)

- Solvents - carriers :

saccharose, water

- Additives (*) :

- 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**

- Safety declaration: **yes**

(*) 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	3,17	+/- 0,30
Density 20°C	1,31	+/- 0,010
Refraction index 20 °C	1,452	+/- 0,005
Polarimetry index 20°C		
% vol.ethanol 20°C		
% dry matter	0,66	

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

°BRIX

Flash point (°C)

78

Microbiology

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

Nutrition

Proteins	0,5 - 0,6%	Fibers	< 0,05%
Carbohydrates	72 - 73%	Sugar	71 - 72%
Fat	< 0,15%	Saturated fat	0%
Moisture content	34 - 36%	Sodium	87 mg/kg
Other	N.S.		
Energy Kcal/100 g	310		

Preserving

Storage Store away from light, humidity and oxygen in the original packaging

Shelf life **12** months (in original packaging unopened)
3 months after opening

Storage temperature **20°C**

Storage temperature **20°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

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

Please indicate if you wish to receive updates in case of minor modifications.