nactic	43200 YS Sevarome Tel. 04.7		GUIDE 1 SINGEAUX			
nactis flavours			1.59.04.78	Updated : 30/01/2020		
Havours	Mail info.sevarc		ome@nactis.com	VISA Sevaro	me ne	
	PRODUCT	DATA SHEE				
Product identification						
Consistency thick liquid Colour dark brown	hydrosoluble					
Odour liquorice						
REFERENCE	ACN0003311		Testing procedure			
Costumer reference:	PAS037538		10 % sugared wate	er		
Legal statute	or: real application					
Denomination LIQUORICE FLAVOURING Legal statute (UE) : LIQUORICE NATURAL FLAVOURING WITH OTHER NATURAL FLAVOURINGS & COLOURING PREPARATION OF E.150d						
			<b>.</b>			
Customs Code <b>33021090</b>			Applications: ice-cream		suggested	l dose (g/kg) <b>12 to 15</b>
			pastry 12 to 13			
Ingredients     Flavours EC Regulation 1334/2008       Additives : 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level)			confectionery			20
- Flavouring agents : (possible equivalence) - Solvents				s :		
flavouring preparation(s)			water, saccharose propylene glycol (E1520) (4,3%)			
	propylene glycol (	E1520) (4,3%	o <i>)</i>			
- Restricted substances:			- Additives (*) : E.150d : colouring caramel (ex wheat) (7,7%) (1)			
glycirrhyzic acid (0,90 to 1,49%)			E.211 : sodium benzoate (0,066%)			
This product is not ionised and/or not composed of ionised ingredients						
- Other declarations						
with GLUTEN GMO (Directives 2003/1829/1830/	EC) <b>no</b>		- Safety declaration	n:	yes	
Allergens (regulation 1169/2011)	SULFITES 154ppm		· · · ·		-	
(*) 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						
	ies to the manufacturer of the food product to				portion of the quantity	
	of the flavour) is not required on the final lab	elling of the food product		r.		
Physico-chemical analyses	N.S. : No Significant		Microbiology			
pH 20°C Density 20°C	4,88 1,192	+/- 0,30 +/- 0,010	total Germs Yeasts	<3000 / g < 500 / g	Staphylococus ASR	0/1g
Refraction index 20 °C	1,416	+/- 0,005	Moulds	< 500 / g	Salmonella	0/25g
Polarimetry index 20°C			Coliforms	0/1g		
% vol.ethanol 20°C % dry matter	0,48		Faecal coliforms	0 / 1 g		
			Nutrition			
	anufactured according to EC Regulation 1881/200 avours, and according to EC Regulation 1334/2008		Proteins Carbohydrates	1,8 - 2% 38 - 39%	Fibers Sugar	1,6% 31 - 32%
Other		, ,	Fat	< 0,05%	Satured fat	< 0,05%
°BRIX Flash point (°C)	> 100		Moisture content Other	51 - 52% N.S.	Sodium	1880 mg/kg
	2 100		Other	N.S.		
Dracon in T	1		Energy Kcal/100 g	185		
Preserving Storage	Store away from light, humidity an	d oxygen in the orig	l jinal packaging			
Shelf life	12 months (in original packaging		Storage temperature		20°C	
3     months after opening       Transport     Road, sea, air			Storage temperature 20°C   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						
Liquorice natural flavouring with other natural flavourings, colouring caramel E.150d, allergens : sulfites (to be reported based on the dose in						
the final product)						
Responsibility clause	]					
	our knowledge at the date of supply. All oblig		-	s been given.		
Therefore, the supplier is not responsible for infringement due to the misuse of the above mentions product						