
		ZA LA GUIDE 1 43200 YSSINGEAUX Tel. 04.71.59.04.78 Mail info.sevarome@nactis.com		Updated : 19/06/2019 VISA Sevarome 	
PRODUCT DATA SHEET							
Product identification							
Consistency		liquid		liposoluble			
Colour		colourless					
Odour		strong of lavender					
REFERENCE		ACN0004436		Testing procedure		real application	
Costumer reference:		ANL009606					
Legal statute							
Denomination LAVENDER NATURAL FLAVOURING							
Legal statute (UE) : LAVENDER NATURAL FLAVOURING							
Customs Code		33021090		Applications:		suggested dose (g/kg)	
				chocolates		1	
Ingredients		Flavours EC Regulation 1334/2008		maximum use level :		3,12	
Additives : 1333/2008 - 380/2012 - 231/2012 - 1129-2011 & 232-2012 (maximun use level)							
- Flavouring agents : (possible equivalence)				- Solvents - carriers :			
flavouring preparation(s)				triacetine (E1518) (96%)			
- Restricted substances:				- Additives (*) :			
coumarin (ex lavender) : 12 mg / kg							
This product is not ionised and/or not composed of ionised ingredients							
- Other declarations							
GMO (Directives 2003/1829/1830/EC)		no		- Safety declaration:		yes	
Allergens (regulation 1169/2011) :		no					
(*) 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		Microbiology			
pH 20°C		N.S.		total Germs		<3000 / g Staphylococcus	
Density 20°C		1,137		Yeasts		< 500 / g ASR	
Refraction index 20 °C		1,431		Moulds		< 500 / g Salmonella	
Polarimetry index 20°C		+/- 0,30		Coliforms		0 / 1 g	
% vol.ethanol 20°C		+/- 0,010		Faecal coliforms		0 / 1 g	
% dry matter				Nutrition			
Heavy metals		Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008		Proteins		N.S. Fibers	
Other				Carbohydrates		N.S. Sugar	
°BRIX				Fat		N.S. Saturated fat	
Flash point (°C)		>100		Moisture content		N.S. Sodium	
				Other		N.S.	
				Energy Kcal/100 g		68	
Preserving							
Storage		Store away from light, humidity and oxygen in the original packaging					
Shelf life		12 months (in original packaging unopened)		Storage temperature		20°C	
		3 months after opening		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							
Lavander natural 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.