



ZA LA GUIDE 1
43200 YSSINGEAUX
Tel. 04.71.59.04.78
Mail info.sevarome@nactis.com

Updated : 18/03/2020

VISA Sevarome

PRODUCT DATA SHEET

Product identification

Consistency **liquid** **hydrosoluble**Colour **colourless, pale yellow**Odour **violette**

REFERENCE

AIN0001036

Customer reference:

ASL010110

Testing procedure

10% sugared water

Legal statute

or: real application

Denomination **VIOLETTE FLAVOURING**Legal statute (UE) : **VIOLETTE FLAVOURING**Customs Code **33021090**

Applications: suggested dose (g/kg)

confectionery **3****ice cream, pastry** **1 to 2****maximum use level** **3,13**

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 substance(s)**flavouring preparation(s)**

- Solvents - carriers :

propylene glycol (E1520) (95,8%)

- Additives (*) :

- Restricted substances:

methyl eugenol : 0,28 mg/kg- Safety declaration: **yes**

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

- Other declarations

GLUTEN free**GMO** (Directives 2003/1829/1830/EC) **no****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

pH 20°C	5,5	+/- 0,30
Density 20°C	1,028	+/- 0,010
Refraction index 20 °C	1,437	+/- 0,005
Polarimetry index 20°C		
% vol.ethanol 20°C		
% dry matter	0,96	

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

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	0%	Fibers	0%
Carbohydrates	0%	Sugar	0%
Fat	0%	Saturated fat	0%
Moisture content	N.S.	Sodium	0%
Other	N.S.		

Other

°BRIX

Flash point (°C) **> 100**Energy Kcal/100 g **383**

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.