
		ZA LA GUIDE 1 43200 YSSINGEAUX Tel. 04.71.59.04.78 Mail info.sevarome@nactis.com		Updated : 18/10/2019 VISA Sevarome 	
PRODUCT DATA SHEET					
Product identification					
Consistency liquid		hydrosoluble			
Colour brown					
Odour buttered caramel					
REFERENCE AIN0001032		Testing procedure 10% sugared water			
Costumer reference: PAS037539					
Legal statute		or: real application			
Denomination CARAMEL FLAVOURING					
Legal statute (UE) : CARAMEL FLAVOURING & COLOURING PREPARATION OF E.150d					
Customs Code 33021090		Applications: biscuit, dairy products		suggested dose (g/kg) 3 to 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)		- Solvents - carriers :			
flavouring preparation(s)		water (41%), saccharose, ethanol			
flavouring substance(s)		propylene glycol (E1520) (8,6%)			
- Restricted substances:		- Additives (*) :			
coumarin (ex tonka bean) : 11 mg / kg		E.150d : colouring caramel (ex wheat) (8,8%) (1)			
This product is not ionised and/or not composed of ionised ingredients		- Safety declaration: yes			
- Other declarations					
GMO (Directives 2003/1829/1830/EC) no					
Allergens (regulation 1169/2011) : SULFITES 176ppm					
(*) 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 3,17		+/- 0,30		total Germs <3000 / g Staphylococcus 0/1g	
Density 20°C 1,132		+/- 0,010		Yeasts < 500 / g ASR	
Refraction index 20 °C 1,418		+/- 0,005		Moulds < 500 / g Salmonella 0/25g	
Polarimetry index 20°C				Coliforms 0 / 1 g	
% vol.ethanol 20°C		% Vol. alcohol		Faecal coliforms 0 / 1 g	
% dry matter 0,52					
Heavy metals		Flavourings are manufactured according to EC Regulation 1881/2006 concerning the purity of the flavours, and according to EC Regulation 1334/2008		Nutrition	
Other				Proteins 0% Fibers 0%	
°BRIX				Carbohydrates 37 - 38% Sugar 37 - 38%	
Flash point (°C) 36				Fat 0% Saturated fat 0%	
				Moisture content 56 - 59% Sodium 0,1 mg/kg	
				Other ethanol : 12 %	
				Energy Kcal/100 g 265	
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					
flavouring, colouring caramel E.150d, allergens : sulfites (to be reported based on the dose in the final product)					
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.					