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Ingredienting Invoire 10: Requisition 1334/2008 maximum use level in non 8,6 Address: 1332/021 / 1232/011 / 1232/01 / (maximum use level) - Solvents - carriers : - Solvents - carriers : - Flavouring perparation(s) - Solvents - carriers : - Solvents - carriers : - Solvents - carriers : - Restricted substances: - Restricted substances: - Additives (*) : - Solvents - carriers : - Restricted substances: - Restricted substances: - Solvents - carriers : - Solvents - carriers : - Other declarations - Other declarations - Solvents - carriers : - Solvents - carriers : (I) Notion of carry-over Intervents The finited product the finited product devided only from the oliginal product. Intervents The finited product the finited product devided only from the oliginal product. Intervents - content is finited product. - Solvents - carriers : Physico-chemical analyses N.S. : No Significant Microbiology Significant Physico-chemical analyses N.S. : No Significant Microbiology Significant O/1g Physico-chemical analyses N.S. : No Significant Microbiology Significant O/25g Physico-chemical analyses N.S. : No Significant Microbiology Significant N.S.	Customs Code 33021090							
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- Other declarations GLUTEN free GMC (Directive 2003/1820/1830/EC) no Allergens (regulation 1169/2011): no - Safety declaration: yes - Safety declarati	pulegon : 2,3 g/kg, estragol : 1	9,8 mg/kg						
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Please indicate if you wish to receive updates in case of minor modifications.