



ZA LA GUIDE 1
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VISA Sevarome

PRODUCT DATA SHEET

Product identification

Consistency **liquid** **hydrosoluble**Colour **brown**Odour **vanilla , bean note**

REFERENCE

AVA0004335

Customer reference:

VLS038025

Testing procedure

10% sugared half skimmed milk

Legal statute

or: real application

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

Applications:

ice-cream, yoghurt, pastry

suggested dose (g/kg)

2,5 to 5

Ingredients Flavourings EC Regulation 1334/2008

Additives : 1333/2008 - 380/2012 - 231/2012 - 1129-2011 & 232-2012 (maximum use level)

- Flavouring agents : (possible equivalence)

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

- Restricted substances:

coumarin (ex tonka bean) : 0,16 mg/kg, trans-2,trans-4 decadienal : 0,02 mg/kg

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

- Other declarations

GMO (Directives 2003/1829/1830/EC)

no

Allergens (regulation 1169/2011) :

no

- Solvents - carriers :

saccharose, water, ethanol

- Additives (*) :

E.413 : tragacanth gum (0,0068%)**E.414 : arabic gum (0,0052%),****E.415 : xanthan gum (< 0,004%)**

- Safety declaration:

yes

(*) 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	3,03	+/- 0,30
Density 20°C	1,339	+/- 0,010
Refraction index 20 °C	1,468	+/- 0,005
Polarimetry index 20°C		
% vol.ethanol 20°C	1,6	% Vol./weight alcohol
% dry matter		

Microbiology

total Germs	<3000/g	Staphylococcus	0/1g
Yeasts	<500/g	ASR	0 / 1 g
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 flavourings, and according to EC Regulation 1334/2008

Other

°BRIX

Flash point (°C)

> 100

Proteins	< 0,1%	Fibers	< 0,1%
Carbohydrates	69 - 70%	Sugar	69 - 70%
Fat	< 0,1%	Saturated fat	0,01%
Moisture content	28 - 32%	Sodium	1 mg/kg
Other	N.S		

Energy Kcal/100 g

290

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

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