S-CTR 03 02 J (19/08/2020) Reviewed date: 15/10/2021





## ZA LA GUIDE 1 43200 YSSINGEAUX Tel. 04.71.59.04.78

Updated: 24/11/2016 Mail info.sevarome@nactis.com VISA Sevarome dm 780 \_\_\_\_ PRODUCT DATA SHEET Product identification hydrosoluble Consistency granulary paste Colour white Odour coco pulp PFS0003057 REFERENCE Testing procedure PRN012079 the product, milk Costumer reference: Legal statute or: real application Denomination COCONUT paste Applications: suggested dose (g/kg) Customs Code 33021090 ice-creams, sweet, fillings 150 all foodstuffs Ingredients Flavours EC Regulation 1334/2008 Additives: 1333/2008 - 380/2012 - 231/2012 -1129-2011 & 232-2012 (maximun use level) - Solvents - carriers : - Flavouring agents : (possible equivalence) coconut pulp (50%) saccharose 50% - Additives (\*): - Restricted substances: no This product is not ionised and/or not composed of ionised ingredients - Other declarations GMO (Directives 2003/1829/1830/EC) no Safety declaration: 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.

N.S.: No Significant Physico-chemical analyses Microbiology pH 20°C **5,8 à 150 g/kg ds eau +/-** 0,30 <3000/g total Germs Staphylococus 0/1g Density 20°C +/- 0,010 1,223 Yeasts <500/g **ASR** Refraction index 20 °C +/- 0,005 Moulds <500/g Salmonella 0/25gPolarimetry index 20°C Coliforms < 100 / 1g % vol.ethanol 20°C Faecal coliforms 0 / 1q % dry matter 0,96 Nutrition N.S. **Proteins** 3 to 4% Fibers Heavy metals Flavourings are manufactured according to EC Regulation 1881/2006 concerning Carbohydrates 61 to 62% Sugar 53 - 54% the purity of the flavours, and according to EC Regulation 1334/2008 28 - 29% 32 to 33% Satured fat Other Fat BRIX Moisture content 0,03 Sodium 185 mg/kg Flash point (°C) > 100 Other N.S. 506 Energy Kcal/100 g Preserving Store away from light, humidity and oxygen in the original packaging Storage Shelf life months (in original packaging unopened) 20°C 12 Storage temperature 20°C 3 months after opening Storage temperature 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

Labelling Statement EC Regulation 1334-2008 - 1169/2011 & 95/45

Coconut (pulp), saccharose

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