



Issue 07.03rd.13 (this product specification cancels all previous issues)
Edited 16.04.14 (page 1/3)

PRODUCT SPECIFICATION

1 - PRODUCT IDENTIFICATION

Name : CAPPUCCINO flavouring X230, E150a

Computer code : 6401203

2 - PRODUCT DESCRIPTION

Liquid flavouring

Product for industrial use in foodstuffs with limited use. Unfit for direct consumption.

3 - REGULATORY STATUS

The flavouring and the additives are in conformity with the european regulations ((EC) n° 1334/2008, (EC) n° 1333/2008)

Flavouring legal status : "Cappuccino flavouring" or "Flavouring"

Classification relatively to dangerous preparations : Not classified

4 - INGREDIENTS LIST

- flavouring categories : flavouring preparations, flavouring substances

- others ingredients : monopropylene glycol (96 %), caramel E150a (1,2 %)

L'arôme authentique



5 - ALLERGENS

- special ingredients listed in annex II of Regulation n° 1169/2011 (2) :

Cereals containing gluten and products thereof (except glucose syrup, maltodextrin and alcoholic distillates)	no
Crustaceans and products thereof.....	no
Eggs and products thereof.....	no
Fish and products thereof.....	no
Nuts (Almond, Nut, Hazelnut, Walnut, Cashew, Pecan nut, Brazil nut, Pistachio nut, Macadamia nut, Queensland nut) and products thereof.....	no
Milk and products thereof (proteins, lactose,...).....	no
Soybeans and products thereof.....	no
Peanuts and products thereof.....	no
Sesame seeds and products thereof.....	no
Celery and products thereof.....	no
Mustard and products thereof.....	no
Lupin and products thereof.....	no
Molluscs and products thereof.....	no
Sulphur dioxide and sulphites at concentration of more than 10 mg/kg expressed as SO ₂	no
Ingredients of animal origin	no

No risk of cross-contamination according to specific procedures enforcement.

6 - GMO

The product do not consist or contain GMO or GMO derivated ingredients and do not need specific labelling according to regulation EC n° 1829/2003.

7 - IONIZATION

The product and its ingredients are not treated with ionising radiation and do not need specific labelling according to the directive 1999/2/EC.

8 - TECHNICAL DATA / APPLICATION

Application areas : **foodstuffs**

Solubility : **soluble in water**

Indicative dosage : **0,05 to 0,5 % w/w**

L'arôme authentique



9 - ORGANOLEPTIC DATA

Appearance ⁽²⁾ : cloudy liquid
Colour ⁽²⁾ : brown

Aroma ⁽²⁾ : characteristic
Flavour : characteristic

Tasting conditions : 0,5 g of flavouring in 1 liter of water with sugar

Test : aroma and flavour have to be equal to the last accepted delivery

10 - ANALYTICAL DATA

Specific gravity (à 20°C) ⁽²⁾ : 1,045 +/- 0,010
Refractive index (à 20°C) : 1,432 +/- 0,005

11 - MICROBIOLOGICAL DATA

No check due to the "no risk" assessment for the product.

12 - PACKAGING and STORAGE

Packaging : high density polyethylen containers

Storage conditions : in unopened well filled containers protected from air,
heat and sun at temperature between +10/+20°C

Best before date : 12 months (in the above-mentioned conditions) from the
date when our quality department has given conformity stamp.

⁽¹⁾ information given for a standard use of the flavouring and as rough guide. He recovers from the responsibility of the user to verify the correspondance to the regulation of the labelling of the foodstuffs.

⁽²⁾ the presence of special ingredients is systematically indicated at the best of our knowledge as this data sheet is issued.

⁽³⁾ positive release for each batch produced

All the elements mentioned hereabove are provided to the best of our knowledge. Thus the user can test the product, define optimal use and check the conformity of its own application regarding food regulations. Although we remain at your disposal for any further information about the product or sample, we are not responsible for any damage that may occur if the product is used out of the official regulations (law, rules, patents..).