

Référence : FT-01 Révision : 9 Date : 10/03/2017

Doc # Technical data sheet

Product code : Legal status (1) : Certification(s) :	Blackcurrant flavouring Natural blackcurrant flavouring n/a	
Manufacturing process:		
Mixing of raw materials		
CAS N°:	n/a	
EINECS N°:	n/a	
INCI Name :	n/a	
1. INGREDIENTS		
Categories of flavouring agents (1)	:	
Flavouring preparations		
Non aromatic ingredients (1) :		
Inverted sugar syrup		
Allergens (2) :		
Cereals containing gluten and by-pro-	ducts	Absence
Fish and by-products		Absence
Eggs and by-products		Absence
Seafood and by-products		Absence
Nuts/treenuts and by-products		Absence
Soya and by-products		Absence
Milk and by-products		Absence
Nutshells and by-products		Absence
Celery and by-products		Absence
		Absence
Mustard and by-products		Absence
		Absence
Mustard and by-products Sesame seeds and by-products Sulphurous anhydride and sulfites3		Absence
Sesame seeds and by-products		

n/a

2. SPECIFICATIONS

Organoleptic characteristics: Appearance : Red liquid Taste / Smell : Characteristics of blackcurrant **Physico-chemical characteristics:** Density : 1.340 +/- 0.010 Dry extract (°Brix) : 66.5 +/- 2.0

Microbiological characteristics (before opening):

Micro-organisms Total mesophilic aerobic flora Coliforms Yeasts and moulds Salmonella Results ≤ 1000 CFU/mL ≤ 1 CFU/mL ≤ 100 CFU/mL Absence in 1 mL

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3. STORAGE

BEST BEFORE DATE : 12 months

To keep in closed packing, in shelter light, heat and dry place. Store between 0 and $4^{\circ}C$.

4. RECOMMENDATIONS FOR USE

Product for food industry: use regulated. No ingest such as.

Dosage/ Proportioning:

According to application and regulation

Labelling guidelines for using in a food-processing flavoured product:

"Natural Blackcurrant Flavor" or "Blackcurrant Flavor" or "Flavor".

Update : 12/05/2017

1 According to regulation (CE) n°1334/2008 from December 16th, 2008.

- 2 According to regulation (CE) n°1169-2011 intentional presence or absence
- 3 In concentration less than 10 mg/kg or 10 mg/liter in SO2 unit

Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the pr esent state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.

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