

### Doc # Technical data sheet

<b>Product name :</b> Regulation(s) (1334/2008) :	<b>Ice mint flavouring</b> Natural mint flavouring
<b>Manufacturing process:</b> Mixing of raw materials	
CAS Nº:	n/a
EINECS N°:	n/a
INCI Name :	n/a
1. INGREDIENTS	
Categories of flavouring agents (1):	
Flavouring preparations, natural flavouring substances	
<b>Non aromatic ingredients</b> (1): Sugar syrup, thickener: guar gum E412 - xanthan gum E415	
Allergens (2) :	
Cereals containing gluten and by-products	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
Mustard and by-products	Absence
Sesame seeds and by-products	Absence
Sulphurous anhydride and sulfites3	Absence
Lupine and by-products	Absence
Mollusks and by-products	Absence

#### Substances regulated :

Pulegone (< 0.8%), estragole (< 20 ppm)

# 2. SPECIFICATIONS

Organoleptic characteristics: Appearance : Taste / Smell : Physico-chemical characteristics: Density (d20/20) : Solubility : Dry extract (°Brix) :

Paste White to pale yellow / Characteristics of ice mint

1.300 +/-0.050 Water-soluble 68.0 +/- 2.0

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Date : 02/10/17 F01

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## 3. STORAGE BEST BEFORE DATE :

12 months

To keep in closed packing, in shelter light, heat and dry place.

# **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 Mint Flavouring" or "Mint Flavouring" or "Flavouring".

Update : 05/04/2023

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

This information has been compiled to the best of our knowledge. It enables you to use the product under optimum conditions and conditions and to comply with the applicable regulations. The supplier declines all responsibility for any infringement resulting from use of the product without complying with the information in this sheet.

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