

SPECIFICATION

Product Name: Artisan's Choice Almond Flavour
Product Code: 2549
Description: Concentrated Almond liquid flavour
Suggested Rate of Use: From 0.1%
Place of Manufacture: United Kingdom
Customs Procedure Code: 100018

The use of this product is subject to legislation restrictions as per Regulation (EC) No 1334/2008 and/or 1333/2008. Monopropylene glycol and Triacetin have a combined maximum usage limit of 0.3% in food and 0.1% in beverages; please contact the technical team for guidance if any of these are used as a solvent in this product.

Suggested Application

- | | | |
|--------------|------------------|-------------|
| 1. Beverage | 2. Confectionary | 3. Sauces |
| 4. Ice Cream | 5. Bakery | 6. Fillings |

Properties

Solvent: Water, Monopropylene Glycol
Additives: Xanthan Gum, Citric Acid
Preservative: Potassium Sorbate
Label Declaration: Flavourings (or) Almond Flavourings
Aroma: Characteristic Almond notes
Taste: True Almond flavour
Suitable for use in: EU, UK

Standard Packaging	Storage Conditions	Shelf Life
1l, 5l or 25l HDPE containers	Ambient Temperatures	12 Months from
When a product is weighted in Kilos, the most appropriate sized container based on the available capacities will be utilized	Away from direct light and strong odours	manufacture date

Physical Properties

Specific Gravity (g/ml) at 20°C:	0.971 – 1.021
Refractive Index at 20°C:	1.328 – 1.382

Microbiological Properties

Total Plate Count	<2000	E. Coli	Absent
Yeasts	Absent	Coliform	Absent
Moulds	Absent	Salmonella	Absent

Nutritional Information *Average values per 100g*

Energy (Kcal)	18 Kcal
Energy (KJ)	76 KJ
Carbohydrate	5g
Protein	Nil
Fat	Nil

The list comprises relevant nutritional components only. All other components can be assumed as zero.

Dietary Information

Lacto – vegetarian:	Yes	Vegan:	Yes
Ovo- vegan:	Yes	Vegetarian:	Yes

GMO Statement

Flaverco Ltd is involved in the processing and blending of Flavours and Colours for supply to the Food Industry, for a variety of uses. All of the ingredients that we use are of food grade quality. All ingredients are approved for use by the appropriate governmental bodies and comply with all current UK/EC legislation. We have recently audited our Suppliers and we declare that to the best of our knowledge and intent, our products have not been manufactured via a Genetically Modified Organism (GMO) or derivative and that the product itself or any ingredient thereof does not contain any GMO. Traceability of our raw materials can be made through our own batch number and lot number/batch number of our suppliers'. Any new materials sourced, will be checked before purchasing.

Allergens (Legal directives)

	Presence		Presence
Cereals containing gluten and products thereof	No	Nuts and products thereof	No
Crustaceans and products thereof	No	Celery and products thereof	No
Eggs and products thereof	No	Mustard and products thereof	No
Fish and products thereof	No	Sesame seeds and products thereof	No
Peanuts and products thereof	No	Sulphur dioxide and sulphates*	No
Soybeans and products thereof	No	Lupins and products thereof	No
Milk and products thereof (incl. lactose)	No	Molluscs and products thereof	No


**SO₂ <10mg/kg allergen labelling not required according to Regulation (EU) 1169/2011 as amended.*

The above list of allergens is in accordance with Regulation (EU) 1169/2011 as amended.

Legal Requirements

This product is in compliance with:

Council Regulation 93/315/EEC, setting basic principles of EU legislation on contaminants and food, and Commission Regulation (EC) No 1881/2006 setting maximum limits for certain contaminants in food.

Issued: 18/01/2022
Signature: 
Print Name: S. Burrows
Position: Technical Director
Version 3 Issued: 18th January 2022

Disclaimer

The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without any guarantee, representation or warranty, express or implied on our part. We therefore disclaim to the fullest extent permitted by law, any and all warranties, including but not limited to, any implied warranties of satisfactory quality or fitness for a particular purpose. We accordingly also exclude all liability in connection with the purchaser's/user's use of the products or the information referred to herein. All such risks are assumed by the purchaser/user. Further, the information contained herein is subject to change without notice. For the avoidance of doubt, however, nothing in this document excludes or limits our liability for death or personal injury caused by our negligence or for fraudulent misrepresentation.