



Product Specification

Product: Ginger bread Flavouring

Product Code: B5538
EAN: 5060931896740

Classification: Kosher Natural Flavouring
(Regulation (EC) 1334/2008)

Harmonized System Code: 3302 1090 (other)

Flash point: >26°C

Appearance (Form & Colour): Pale Brown liquid

Odour & Taste: Critically assessed against Taste standard

Specific Gravity @20°C: 1.025 - 1.045

Refractive Index @20°C: 1.426 - 1.446

Micro Organisms: less than 5,000 cfu/g

Flavouring Ingredients: Flavouring Preparations
(In descending order by weight) Natural Flavouring Substances

Other Ingredients:
(In descending order by weight) E1520 Propylene Glycol
Ethanol

Restricted substances: Coumarin 60mg per 1000g
(Regulation (EC) 1334/2008 Annex III) Estagole 20mg per 1000g
Methyleugenol 4.4 mg per 1000g

Allergen Information: Safrole 8mg per 1000g
(Regulation (EC) 1169/2011)

GMO Information: Free from Genetically Modified Materials
(2000/134/EC and art 13.1 Regulation (EC) 1829/2003)

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Nutrition Information: 4.23 kcal/g, 17,94 kJ/g
(Regulation (EC) 1169/2011, based on calculated and theoretical values)

Protein	0g/100g
Carbohydrates	88g/100g
of which sugars	0g/100g
Fat	0g/100g
of which saturates	0g/100g
Fibre	0g/100g
Sodium	0g/100g

Suitability for the Following Diets:

Vegetarian: Suitable

Vegan: Suitable

Application Maximum Dose Rate:

General Foodstuffs: 3.39g/1000g

Beverages: 1.13g/1000g

Storage: Store in dark dry area away from heat and light, at temperatures 10°C - 21°C

Shelf Life: Minimum 12 months