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1. LEGAL DEFINITION

- * Natural flavour in conformity with the current regulation.

2. LABELLING

- * DEFINITION: Natural Orange Wonf flavor

3. INGREDIENTS


Nature	Quantity (in % weight/weight)
Purified water	56,85
Neutral alcohol from agricultural origin	42,40
Carboxymethylcellulose (CMC)	0,75
Sweet and bitter orange peels	Confidential information

4. CHEMICAL COMPOSITION

- * Ethanol (ethyl alcohol), water, organic components (issued from the ingredients) and mineral components (traces coming from the ingredients).

5. ELABORATION PROCESS

51. Production of an orange alcoholate by distillation of sweet and bitter orange peels with water and neutral ethyl alcohol from agricultural origin
52. Addition of purified water to this alcoholate and mixing
53. Treatment of this spirit by authorized physical processes in order to select certain elements from the orange oils extracted during distillation
54. Addition of neutral alcohol to get the alcohol content of 50 % vol.
55. Addition of carboxymethylcellulose (CMC) to thicken or gel the liquid to change the nature of it and to be unfit for consumption as it is.
56. Filtration
57. Packing in bottles

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6. DOSAGE


- * According to professional use or information of your supplier.

7. CONDITIONS OF STORAGE AND SHELF LIFE

- ◆ conditions of storage it is advisable to keep the product away from light and at a temperature close to 15° C.
- * shelf life (Best before date) in the recommended conditions of storage :
 - * in the unopened 2L Pet plastic bottle..... 18 months after date of bottling
 - * minimum shelf life (Best before date) guaranteed on receipt
 - * in the unopened 2 liter Pet bottle 8 months

8. PHYSICO-CHEMICAL DATA

- * appearance..... Gel liquid, opaque
- * main taste..... orange, typical of Cointreau
- * main smell orange, typical of Cointreau
- * colour..... colorless
- * solubility..... soluble with alcohol, but poorly soluble with water (low solubility of the orange essential oils)
 - * true alcoholic strength by volume (after correction due to orange essential oils) (@ 20° C in % vol)..... 50.0 ± 0.3
 - * specific gravity @ 20°C (kg/litre)..... 0.932 ± 0.005
 - * total acidity (in g as acetic acid/litre)..... < 0,02
 - * dry extract (g/litre) 7±1
 - * viscosity @ 20°C in centipoises (m.Pa.S) 700 ± 100
 - * maximum temperature for use..... A rise in temperature leads to a loss of alcohol and flavour through evaporation
 - * flash point..... 26° C

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9. MICROBIOLOGICAL DATA (yeast, mould, bacteria)

* not applicable (content in alcohol sufficient to guarantee the absence of any micro organisms in the product).

10. NUTRITIONAL DATA

	Quantity		Quantity
Carbohydrate	0	Protides (Protein)	0
Of which :			
- sugars	0		
- fibers	0		
Lipids	0	Ethanol (ethyl alcohol)	50 % vol. (395 g/litre or 424 g/kg)
Of which :			
- saturated fatty acids	0		
- trans fatty acids	0		
Sodium	0	Iron	0
Calcium	0	Vitamins	0
Calories/litre (kCal/litre)	2,762	kiloJoules/litre (kJ/litre)	11,444
Calories/100 g (kCal/100 g)	296	KiloJoules/100 g (kJ/100 g)	1,228


Convenient for the following diets : intolerancy to lactose, vegans, vegetarians, ovo-lacto vegetarians (consuming nothing but eggs and milk), coeliac disease (intolerancy to gluten), intolerancy to fruit with shells.

11. TOXICOLOGICAL DATA

111. HEAVY METALS	Quantity		Quantity
Arsenic	< 3 mg/kg	Mercury	< 1 mg/kg
Lead	< 10 mg/kg	Cadmium	< 1 mg/kg

112. RESIDUES OF PESTICIDES

◆ presence not detected

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113. GENETICALLY MODIFIED ORGANISMS (GMO) AND LABELLING

- ◆ this product :
- ◆ is not a GMO
- ◆ does not consist of GMO
- ◆ was not produced from GMO
- ◆ does not contain ingredients (including additives and flavors) produced from GMO

and consequently :

- ◆ is not subject to declaration and/or labelling.
(EEC regulations N° 1829/2003 and N° 1830/2003).

114. DIOXINES

- ◆ product not concerned
(EEC regulation N° 466/2001 modified by the EEC regulation N° 684/2004).

115. TREATMENT BY IONIZATION

- ◆ This product is not subject to treatment by ionization.


116. PRESENCE/ABSENCE OF ALLERGENS (Directive 2003/89/CE)

- ◆ This product :

- ◆ **Does not contain any of the following ingredients :**

- Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soybeans and products thereof
- Milk and products thereof (including lactose)
- Nuts i.e. Almond, hazelnut, walnut, cashew, Pecan nut, Brazil nut , Pistachio nut, Macadamia nut and Queensland nut and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂
- Lupin and products thereof
- Molluscs and products thereof

- ◆ **Does not contain any other ingredients than those listed in point 3. of this technical sheet.**

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12. OTHER

- ◆ This product is elaborated and bottled in a site certified ISO 9001 : 2000
- ◆ This product complies with the European regulations concerning in particular the analysis of risks (HACCP method) and the traceability.

Issued in Saint-Barthélemy-d'Anjou,
on 25/04/2012



Isabelle DUSSOUS
R&D/Process Manager

Remark :

The information and suggestions contained herein are confidential. Even though they have been written up with the utmost care, they do not involve our responsibility and are given for information only. It is the responsibility of the user to make sure that the conditions of use are appropriate, especially as regard the applicable laws or regulations.

N.B. : The safety data sheet is available on request..