

## Natural Caramel Flavor WONF

Code number: **US32CML**

Legal nomenclature according to 1334/2008 EC regulation :

Natural caramel flavour or Caramel flavour or Flavour

General definition :

Composition of natural flavouring substances

Categories of flavouring present :

Natural flavouring substance(s)

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Others substances or material in the product :

Caramel (sugar beet and/or cane sugar origin)

Propylene glycol : E 1520 (synthesis origin) 2.80%

Component(s) subject to quantitative limitation in food :

Present :  No  Yes

The figures mentioned are based on our knowledge of the raw materials used, not the result of quantitative measurements.

Compliance with legislation : The product corresponds to the regulation 1334/2008 EC of 16.12.2008 and its successive amendments. For its use in the various countries, the national laws on foodstuffs are to be respected.

For food.

JAPAN legislation :  No  Yes

US legislation :  No  Yes

Allergens : Ingredients listed in annex II of 1169/2011 EC regulation of 25/10/11 and its successive amendments.

Intentional presence :  No  Yes

The allergen cross contamination risk of the matériel is under control by HACCP and/or is not significant.

Packing :

Standard : tamper evident 1 quart PET bottle

Technical specifications :

Aspect	Liquid	Organoleptic
Colour	Dark brown	Organoleptic
Density 20°C	1.335 +/- 0.05	20 deg. C
° Brix	71 +/- 2	20 deg. C

GMO : This product is not genetically modified as such and not made from genetically modified raw materials and thus does not apply to regulation 1829/2003 and 1830/2003 EC and their successive amendments. As a result of this rules for labelling GMO products do not apply either.

Ionization :

This product is not treated with ionizing radiation and doesn't contain any ingredients treated with ionizing radiation.

Contaminants :

Compliant with regulation 1881/2006 EC of 19/12/06 and 629/2008 of 02/07/08 and their successive amendments setting maximum levels for certain contaminants in foodstuffs.

Compliant with regulation 396/2005 of 23/02/05 and 178/2006 EC of 01/02/06 and their successive amendments on maximum levels for pesticide residues in food and feed products.

Microbiology :

Total plate count / 1g	< 10 000	AFNOR NF V.08.051
Yeast /1g	< 10	AFNOR NF V.08.059
Mould /1g	< 10	AFNOR NF V.08.059
Enterobacteries / 1g	< 10	AFNOR NF V.08.054
Escherichia Coli / 1 g	Negative	AFNOR NF V.08.053
Staphylococcus Aureus / 1 g	< 10	AFNOR NF V.08.057-1.
Salmonella in 25g	Negative	AFNOR NF.V.08.052.

Shelf life and storage : 24 months , but after this time, the product can be used after approval.

Store away from light, at room temperature, in original tightly closed container.

Avoid drastic temperature fluctuations.

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**Provisional specification**

TC139C

This document, made by computer, is valid without signature and replaces all previous specifications

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