

Doc # Technical data sheet

Product name : Cranberry flavouring
Regulation(s) (1334/2008) : Natural cranberry flavouring

Manufacturing process:

Mixing of raw materials

CAS N°: n/a

EINECS N°: n/a

INCI Name : n/a

1. INGREDIENTS

Categories of flavouring agents (1) :

Flavouring preparations, natural flavouring substances

Non aromatic ingredients (1) :

Invert sugar syrup

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 :

n/a

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Liquid

Taste / Smell : Red / Characteristics of the cranberry

Physico-chemical characteristics:

Density (d₂₀/20) : 1.355 +/-0.020

Solubility : Water soluble

Dry extract (°Brix): 71.0 +/- 2.0

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 cranberry flavour or "Cranberry flavour" or "Flavour"

Update : 14/06/2022

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.
