Néroliane
ARÔMES ALIMENTAIRES NATURELS

Product name :   **Pecan flavouring**

Regulation(s) (1334/2008) :   Natural 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) :

Natural flavouring subtances, flavouring preparations

Non aromatic ingredients (1) :

Sugar syrup, monopropylene glycol

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 :

Monopropylène glycol (≤ 25 %)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance :	Liquid
Taste / Smell :	light orange-brown / Typical pecan nut

Physico-chemical characteristics:

Density (d20/20) :	1.24 +/-0.010
Solubility :	Water soluble
Dry extract (°Brix):	66.0 +/- 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 flavour or "Pecan 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.