

Référence : FT-01

Révision : 9

Date: 02/10/2017

Doc # Technical data sheet

Product code: Tonka bean flavouring

Legal status (1): Natural tonka bean flavouring

Certification(s): n/a

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

Non aromatic ingredients (1):

Invert sugar syrup, citric acid E330

Allergens (2):

Absence	
Absence	
	Absence

Substances regulated:

Citric acid E330 (≤0.2%), coumarin (<0.1%)

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Pale yellow to yellow liquid Taste / Smell : Characteristic of the tonka bean

Physico-chemical characteristics:

Density: 1.370 +/- 0.010 Dry extract (°Brix): 74.0 +/- 2.0



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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 tonka bean flavoring" or "Tonka bean flavoring" or "Flavoring".

Update: 04/06/2018

Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the pr esent state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.

¹ According to regulation (CE) n°1334/2008 from December 16th, 2008.

² According to regulation (CE) n°1169-2011 - intentional presence or absence

³ In concentration less than 10 mg/kg or 10 mg/liter in SO2 unit