

PRODUCT SPECIFICATION

BLACK FRESH TRUFFLE (for oil)

LEGAL DESIGNATION

UE Statut (Regulation EC
n°1334/2008) :

Natural flavour
(cannot confer on a naming "with truffle" or "natural truffle flavour")

ORGANOLEPTIC PROPERTIES

Aromatic profile : Typical of black truffle

Appearance : Liquid

Colour : Light yellow

APPLICATION

Indicative dosage : about 0.5 - 1.5%

Energy value (for 100g of flavour) : /

COMPOSITION

Flavouring agents : natural flavouring substances

Carriers : vegetable oil (sunflower)

Additives : antioxidant: rosemary extracts E392 (0.3%)

Limited flavouring substances : carnosic acid/carnosol: 0.0120 - 0.0135%

PHYSICAL AND CHEMICAL DATA

Relative density (d₂₀/20) : [0.89 ; 0.93]

Solubility : oil

Alcohol : 0% vol.

Flash point (closed cup) : > 60°C

REGULATORY DATA

Ionization : The flavour's raw materials didn't have been subjected to any ionizing treatment.

GMO : According regulations EC n°1829 & 1830/2009, this product cause no label information on GMOs in the final product.

Food Allergens (Regulation EC
n°1169/2011) : Absence

CONDITIONING - STORAGE

Best before date : 18 months

Storage : In the original tightly closed container and away from light at room temperature (around 18°C)

Product for food. Do not ingest as such.

Above information are based on our knowledge at the indicated date, and is given in good faith. Further changes may occur without notifications according to laws or internal parameters. We are at your disposal if you require further information. It's up to the customer to check that the use and conditions of use of the above product comply with the regulations and rules in force for their activity and geographical area.