

**Product code :** Raspberry flavouring  
**Legal status<sup>1</sup>:** Raspberry flavouring with other natural flavourings'  
**Certification(s):** n/a

**Manufacturing process:**

Blend of raw materials.

**CAS N°:** n/a**EINECS N°:** n/a**INCI Name :** n/a**1. INGREDIENTS****Categories of flavouring agents<sup>1</sup>:**

Flavouring preparations, natural flavouring substances

**Non aromatic ingredients<sup>1</sup>:**

Sugar syrup, water, preservative : sodium benzoate E211

**Allergens<sup>2</sup> :**

|  |         |
|--|---------|
| 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 sulfites <sup>3</sup> | Absence |
| Lupine and by-products                         | Absence |
| Mollusks and by-products                       | Absence |

**Substances regulated :**

Sodium benzoate E211 (0.1%)

**2. SPECIFICATIONS****Organoleptic characteristics:**

**Appearance:** Red liquid  
**Taste / Smell:** Characteristics of raspberry

**Physico-chemical characteristics:**

**Density:** 1.200 +/- 0.020  
**Dry extract (°Brix) :** 45.0 +/- 2.0  
**pH:** 3.0 +/- 1.0

### **Microbiological characteristics (before opening):**

Because of its composition, this product is not sensitive to microbiological growth.

### **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:**

« Raspberry flavouring with other natural flavourings' » or « Raspberry flavouring » or « Flavouring »

*Update : 14/02/2020*

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*1 According to regulation (CE) n°1334/2008 from December 16<sup>th</sup>, 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 SO<sub>2</sub> unit*

*Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the present 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.*

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