

**Product code :** Sweet almond flavouring  
**Legal status<sup>1</sup>:** Natural flavouring  
**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>:**

Natural flavouring substances, flavouring preparations

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

Propylene glycol

**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 :**

Propylene glycol (98.3%)

## 2. SPECIFICATIONS

**Organoleptic characteristics :**

Appearance : Colorless to pale yellow liquid  
 Taste / Smell : Characteristics of sweet almond

**Physico-chemical characteristics:**

Density : 1.035 +/- 0.010  
 Dry extract (°Brix) : 57.0 +/- 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 flavouring » or « Sweet almond flavouring » or « Flavouring »

Update : 16/10/2020

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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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