

## Doc # Data Sheet

Reference : FT-01 Review: 9

Date: 02/10/2017

Product code :Hibiscus flavourLegal status1 :Natural flavourCertification(s):Not applicable

How to obtain:

Mixing of raw materials

CAS NO.: Not applicable

**EINECS NO.:** Not applicable

INCI name: Not applicable

## 1. COMPOSITION

# Categories of flavouring agents1:

Natural flavouring substances, flavouring preparations

Other ingredients1:

Invert sugar syrup, glycerine, monopropylene glycol

Allergens2 •

Cereals containing gluten and gluten derivatives	Absence
Crustaceans and derivatives	Absence
Eggs and egg products	Absence
Fish and fish products	Absence
Peanuts and peanut products	Absence
Soybeans and derivatives	Absence
Milk and milk products	Absence
Nuts and nut products	Absence
Celery and its derivatives	Absence
Mustard and its derivatives	Absence
Sesame seeds and derivatives	Absence
Sulphur dioxide and sulphites3	Absence
Lupin and derivatives	Absence
Molluscs and their derivatives	Absence

# **Limited substances:**

Monopropylene glycol (< 27.5%), pulegone (< 1 ppm), menthofuran (< 1 ppm), methyl eugenol (< 0.1 ppm)

# 2. SPECIFICATIONS

# Organoleptic characteristics:

Appearance: colourless to pale yellow liquid

Taste / Smell : Characteristic of hibiscus

Physico-chemical characteristics:

Density: 1.225 +/- 0.010 Dry extract (°Brix): 68. 0+/- 2.0



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#### 3. STORAGE

Best before date: 12 months

Store in a closed container, away from light and heat.

#### 4. USE

For foodstuffs: Limited use. Not intended for consumption as is.

## Dosage:

According to application and regulations

Mention of the product in the list of ingredients of a flavoured foodstuff:

"Natural flavour" or "Hibiscus flavour" or "Flavour".

Update date: 24/06/2022

The information contained in this data sheet, in particular in the use section, is based on our current knowledge of the legislation on flavourings and additives. It is the user's responsibility to ensure that the regulations are complied with, depending on the application and the country of marketing of the finished product.

<sup>1</sup> According to Regulation (EC) No 1334/2008 of 16 December 2008.

<sup>2</sup> According to Regulation (EC) No 1169-2011 (INCO) - intentional presence or absence

<sup>3</sup> In concentrations of less than 10 mg/kg or 10 mg/litre expressed as so2