Technical Data Sheet

Version: 2.0

print date: 06.04.2020

Product:

91115E Apricot Flavour natural



TECHNICAL DATA SHEET

Product

Apricot Flavour natural Name:

Article number: 91115E

Application: food and beverage

recommended declaration

LIV (1169/2011/EG): **Natural Flavour**

Recommended dosage

Dosage: 2.0 - 6.0 g/kg food and beverage

(In descending order of the weight percentages. Ingredients according to the Aroma Regulation 1334/2008 / EG) **Ingredients**

Flavouring component: Natural flavouring chemicals, Natural flavouring extracts

Glycerine (E-422), Propylene glycol (E-1520) (18.1%) Other ingredients:

Restricted substances according to Annex I and

No

Annex III:

The percentages relate to amounts actually added and not to an analytically verifiable content. The additives used meet the specifications according to the current version of EU Regulation 231/2012 / EU.

maximum dosage: Please note the maximum amounts of additives according to ZuV 817.022.31 (EU: 1333/2008 / EG)

under "Other ingredients". Please contact Günter Aroma if you need specific information.

It is the responsibility of our customers to ensure that the aroma is used and dosed in accordance

with the applicable legislation or regulations.

Storage and handling

Shelf life: 365

Storage conditions: 2-10°C, vor Licht geschützt / protected from light

Note: Use open containers immediately and close them well again

Health Certificate

This product does not contain any toxic components which, when used as intended and to the best of our knowledge today, are likely to damage public health. Therefore, it can be used for the production of food in Switzerland, as well as in all countries of the European Union.

The product is manufactured in our factory in Switzerland according to the highest purity criteria.

When using this product in various applications, the user / customer is responsible for ensuring that all applicable laws and regulations, including the general understanding of traffic, are adhered to.

Nutritional Statement

Nutritional information: Due to the small amount used, the influence of flavors on the nutritional value of the food produced

with them is negligible. LIV, 817.022.16 (Appendix 9) | EG 1169/2011 (Annex V)

Physico-chemical properties

Density in g/ml (20°C) +- 0.02: 1.214 0.00% **Ethanol content [vol%]:** Approval through quality management

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Solubility: watersoluble

Aroma profile: fruity, typical, sweet

Color: clear
State: viscous

Heavy metals limits

 Zinc:
 max. 25.00 mg/kg

 Copper:
 max. 30.00 mg/kg

 Arsenic:
 max. 1.00 mg/kg

 Cadmium:
 max. 1.00 mg/kg

 Mercury (Hg):
 max. 0.05 mg/kg

 Lead (Pb):
 max. 2.00 mg/kg

Microbiological limit valuesKBE/gAerobic mesophilic bacterial count:< 1000</td>Lactic acid bacteria:< 100</td>Yeasts:< 100</td>Molds:< 100</td>Coliform germs:< 10</td>Enterobacteriaceae:< 10</td>

E.Coli: not detectable in 1g

Staphylococcus koagulase-pos: not detectable in 1g

Salmonellas: not detectable in 25g

| Allergen declaration: | (gemäss Verordnung 1169/2011/EU) | contain | Cross contamination excluded |
|--|-------------------------------------|---------|------------------------------|
| Cereals containing gluten and products derived therefrom | | No | Yes |
| Crustaceans and crustacean products | | No | Yes |
| Eggs and egg products | | No | Yes |
| Fish and fish products | | No | Yes |
| Peanuts and peanut products | | No | Yes |
| Soy and soy products | | No | Yes |
| Milk and milk products (including lactose) | | No | Yes |
| Nuts and products made from them | | No | Yes |
| Celery and celery products | | No | Yes |
| Mustard and mustard products | | No | Yes |
| Sesame seeds and sesame seed products | | No | Yes |
| Sulfur dioxide and sulfites in a concentration of more than 10 | | No | Yes |
| mg / kg or 10 mg / l, given as SO2 | | No | Yes |
| Lupine and lupine products | | No | Yes |
| Molluscs and mollusc prod | lucts | | |

Günter Aroma

Flavour Development & Application

This information is based in particular on information from our upstream suppliers. To the best of our knowledge, the answer "no" indicates the absence of these substances. However, it does not guarantee the complete absence of these substances.

GMO-Declaration

(according to 1829/2003 / EG and 1830/2003 / EG)

We hereby confirm that this product does not have to be labeled in accordance with the currently applicable food law regulations on

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labeling, approval and traceability of genetically modified food and feed. Should this actual situation change, we will notify you in accordance with the aforementioned legal requirements for the traceability of GMO food and feed

Pesticide residues:

Aromas can contain aroma extracts (see composition) which are obtained from plant materials using physical methods (extraction, distillation, cold pressing). Due to the processes used, it cannot be excluded that these aroma extracts contain traces of pesticides. However, due to the complex composition of our products, it is not possible to give exact quantities of pesticide residues. We ask for your understanding

Treatment with ionizing radiation

The product was made without the use of ionizing radiation.

Additional Information

Kosher conform: Yes (kosher certified)

Halal conform:YesContain egg or egg products:NoUse of palm oil / oil derivatives:NoNatural Flavour is vegan:Ja

Transport

Customs tariff number: 3302.1090

Dangerous good: Nein
country of origin: Schweiz

EAN: 7-640170-494143

This is a computer-made printout and is therefore not signed.

The information above corresponds to our best knowledge. All information remains valid until the change is published.