

**Formerly The Chemical Engineering Corporation Pvt. Ltd.****SPECIFICATION-CUM-TECHNICAL DATA SHEET**

Product	:	FRUIT CAKE FLAVOUR 2104 (EDIBLE FOOD FLAVOUR)
Description of profile	:	SWEET, FRUITY, BALSAMIC UNDERTONE.
Ingredients flavour subs	:	ARTIFICIAL FLAVOURING SUBSTANCES
Others	:	PROPYLENE GLYCOL (INS 1520).
Appearance	:	LIQUID MEDIUM VISCOSITY.
Color	:	COLOURLESS.
Storage Condition	:	TO BE STORED IN TIGHTLY SEALED AND PREFERABLY FULL ORIGINAL CONTAINERS IN A COOL, DRY AND VENTILATED LOCATION. PROTECT FROM LIGHT.
Packaging type	:	HDPE / PET / ALUMINIUM /GLASS.
Shelf life	:	12 MONTHS
Flash point	:	92°C
Storage temperature	:	10-32°C
Heavy metal	:	CONFORMS REGULATORY LIMIT
HS Tariff number	:	3302.10.10

ANALYSIS	SPECIFICATION
SPECIFIC GRAVITY (25/25°C)	1.1120-1.1220
REFRACTIVE INDEX (25°C)	1.4450-1.4550
SENSORY COMPARISON AGAINST STD	TO CONFORM STD
CLARITY CONTROL AGAINST STD	TO MEET TEST
COLOUR CONTROL AGAINST STD	TO CONFORM STD

**Legislation Flavouring Substances ARTIFICIAL.**

The product does not contain any toxic ingredients, complies with the FAO/WHO-Directives, PFA Act, 1954 with rules, 1955 and manufactured under strict sanitary conditions. The use of the above product in the various applications is subject to the local laws and regulations.

**DEFINITIONS ACCORDING TO CODEX ALIMENTARIUS FAO/WHO/FSSA**

The information contained herein is, to the best of our knowledge, true and accurate. All information is valid until revisions are issued.

(This document is computer generated and consequently not signed)

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