

| Product Name: HAZELNUT FLAVOURING | Product Code: S34420 |
|-----------------------------------|---------------------------|
| TECHNICAL DATA SHEET | ISSUE: 1 Dated 17/11/2025 |
| | |

Statement of intent: This document has been prepared in line with suggested industry standard to aid in the preparation and dissemination of technical data. Due to the nature of any standardised document some sections will not be relevant

TECHNICAL INFORMATION

Organoleptic and Visual Attributes

Colourless to straw coloured liquid.

A typical hazelnut odour

Suggested Labelling for Flavouring according to Regulation (EC) 1334/2008:

Natural flavour or flavouring

Descending Order by Weight of the groups of Flavouring Ingredients:

Natural Flavouring Substances

Descending Order by Weight of all other ingredients:

Propylene Glycol E1520 98.8% Triacetin E1518 0.8%

Limited Substances:

None

Physical, Chemical and Microbiological Data:

Specific Gravity at 20°C: 1.0300 - 1.0500

Refractive Index at 20°C: 1.4233 - 1.4433

Flash Point: > 63 °C

General Usage Instruction: Mix well before use.

Recommended Shelf-Life and Storage: 12 months from date of manufacture when stored at 15 - 25°C away

from direct sunlight and in full unopened containers.

Packaging

Food Grade containers with tamper-evident seals

Country of Manufacture: UK

NUTRITIONAL INFORMATION

| Data/per 100g or 100ml – Values are typical. (Complies with Regulation 1169/2011 Article 30) | | |
|-------------------------------------------------------------------------------------------------|---------------------|--|
| Energy | 400 kCal 1698 kJ | |
| Protein | 0.0 g/100g | |
| Carbohydrates, of which | 98.8 g/100g | |
| Sugar | 0.0 g/100g | |
| Fat, of which | 0.0 g/100g | |
| Saturates | 0.0 g/100g | |
| Fibre | 0.0 g/100g | |
| Salt (due exclusively to the presence of naturally | 0.0000 g/100g | |



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occurring sodium)

ALLERGEN AND INTOLERANCE INFORMATION

| Allergen Information (based on Regulation 1169/2011) | Contains (yes/no) |
|--------------------------------------------------------------------------|-------------------|
| Celery and products thereof | No |
| Barley and products thereof | No |
| Rye and products thereof | No |
| Spelt and products thereof | No |
| Wheat and products thereof | No |
| Oats and products thereof | No |
| Kamut and products thereof | No |
| Crustaceans and products thereof (1) | No |
| Eggs and products thereof | No |
| Fish and products thereof | No |
| Lupin and products thereof | No |
| Milk and products thereof (including Lactose) | No |
| Molluscs and products thereof | No |
| Mustard and products thereof | No |
| Nuts (3) | No |
| Peanuts and products thereof (4) | No |
| Sesame Seeds and products thereof | No |
| Soybeans and products thereof | No |
| Sulphur Dioxide/Sulphites >10mg/Kg or 10mg/litre (as SO2) ⁽⁶⁾ | No |

| Intolerance Information | Contains (yes/no) |
|-------------------------------------------|-------------------|
| Beef and product thereof | No |
| Pork and product thereof | No |
| Chicken and products thereof | No |
| Maize and product thereof | No |
| Cocoa and products thereof | No |
| Legumes/pulses (2) | No |
| Glutamates (8) | No |
| Yeast and products thereof | No |
| Hydrolysed Vegetable Protein | No |
| Sorbic acid, Benzoic acid & Parabenes (6) | No |
| BHA/BHT (6) | No |
| Azo dyes (6) | No |
| Cinnamon and products thereof | No |
| Vanillin | Yes |
| Umbelliferae (7) | No |
| Garlic and product thereof | No |
| Rice and product thereof | No |
| Honey and product thereof | No |
| Buckwheat | No |
| Orange | No |
| Kiwi fruit | No |
| Peach | No |
| Yam | No |
| Apple | No |



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| Banana | No |
|------------------|----|
| Strawberry | No |
| Gelatine | No |
| Matsutake | No |
| Carrot | No |
| Coriander (7) | No |
| Pink Peppercorns | No |

- Crustaceans: Shrimps, lobster (including spiny lobster/langouste, scampi and crayfish); crab, crab sticks and crab staves.
 Molluscs: cephalopods (cray fish); bivalves (mussels, cockles, scallop, oysters); gastropods (snails, escargots, periwinkle, abalones, whelks).
- 2) All type of beans; French beans, sliced beans, speckled beans, flageolet, aduki /adzuki beans, kidney beans, lima beans, mung beans etc. All types of peas; lentils, chick pea, taugeh, lucerne (alfalfa). Also meal from beans of peas and protein concentrates.
- 3) Walnuts, pecans, almonds, cashew nuts, ginko, hazel nuts, hickory, macadamia nuts/Queensland nut, keloewek, coconut, pinenut, kemiry nut, kola nut, melinjo nut, brazil nuts, pingang nut, pistachio nuts, Spanish chest nuts, Para nut, cold pressed oil prepared from these nuts is to be mentioned.
- 4) Cold pressed oil prepared from peanut is to be mentioned.
- 5) Has to be declared in a concentration of more than 10 ppm, specify maximum amount.
- 6) Sorbic acid E200- 203, Benzoic acid E210, BHA/BHT E320- 321, Azo dyes E110, E102-124, E128-129, E151, E154-155, Tartrazine E102. If present should be declared. Specify maximum amount.
- 7) Aniseed, dill, caraway, chervil, cumin, coriander, (sweet) cicely/myrrh, parsley, celery, fennel, lovage, cilantro, parsnip and carrot.
- 8) Should be mentioned also in case it occurs naturally in the material or is used as an ingredient.

| Suitability for the Following Diets | |
|-------------------------------------|-------------------------|
| Vegetarian | Yes |
| Vegan | Yes |
| Kosher | Suitable, not certified |
| Halal | Suitable, not certified |

GMO Information

To the best of our knowledge, does not contain genetically modified organisms (GMOs) or ingredients produced from GMO's within the meaning of Council Directive 2001/18/EC, art. 2(2). Therefore foods containing this product will not be subject to the traceability and labelling requirements as intended under articles 4,5 of Regulation (EC) No 1830/2003 on "traceability and labelling", and article 13 of Regulation (EC) No 1829/2003 on "genetically modified food and feed".

This declaration is based on supplier documentation on the source of the mentioned ingredients, supplemented with other data where needed.

Please sign and return a copy within 2 weeks to the Specifications Manager. (Failure to return a signed copy will be deemed as an acceptance by you the customer)

Disclaimer

The information set out in this specification and/or in any other document(s) provided with the products does not constitute any warranty other than conformity to the current product specifications. Any relevant legislation governing the use of the product should be observed by the user to ensure that the use of the products and any labelling is in compliance with any local, national or international legislation, regulation or standard. Nothing contained herein shall release the user from carrying out any relevant QC inspections of product(s) received. All other warranties, express or implied are hereby explicitly excluded.

It is impossible to give an absolute guarantee that products supplied are nut, peanut and sesame free due to potential cross contamination risks that exist in the supply chain which are out of its control.

This document is computer generated and consequently not signed. The information contained herein is to the best of our knowledge true and accurate. All information is valid until revisions are issued.