

CINNAMON EXTRACT WSL
Code: FI013980N

Description Cinnamon Extracts rendered water soluble through the use of Ethyl Alcohol and Monopropylene Glycol

Appearance Clear, brown liquid

Taste Characteristic of cinnamon

Suitable for: Vegetarian Vegan

GM Free

Uses

Usage rate Dose level restrictions: Beverages - 0.156% rtc, Foodstuffs - 0.468% rtc

Product identification Cinnamon Extract, Natural Cinnamon Flavour or Natural Flavouring 1334/2008

Ingredients Cinnamon Extracts on Monopropylene Glycol and Ethyl Alcohol

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	

Chemical
Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
2100	500	g/100g	g/100g	g/100g	mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
g/100g	g/100g	g/100g	g/100g	g/100g	g/100g	g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

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Physical

Sieve Mesh 1mm	100% Passes
Refractive index	1.408 - 1.418
Organoleptic	Passes against standard
Notes	Conforms to Regulation (EC) 1334/2008

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
S aureus	0 cfu/g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Clean dry conditions in original unopened packaging. Ambient temperatures (7-20°C)
Avoid direct sunlight, heat sources and humidity.

Temp and humidity Ambient

Shelf life 9 Months on opening: 1 Months

Packaging UN Approved HDPE Container

Handling Avoid contact with eyes or skin. Wear suitable protective clothing

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Specifications issued with prefix 'DEV' are in development, are subject to change and should not be relied upon for production or commercial purposes until verified by Plant-Ex Ingredients Ltd

CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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