

## ROSEMARY EXTRACT POWDER

Code: FPS015659A

**Description** A solution of natural rosemary oleoresin (Rosemarinus officianalis), deodorised and then

spray dried onto a maltodextrin substrate

**Appearance** Pale powder **Taste** Characteristic

Suitable for: Vegetarian Vegan Kosher Halal GM Free

**Uses** Food Ingredient, Anti-oxidant compliant to regulation 2012/231

**Usage rate** As required according to local legislation

**Product identification** Rosemary Extract or Anti-oxidant; Rosemary (E392)

**Ingredients** Rosemary Extract (E392), Maltodextrin

# **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 SO2)

#### Chemical

Moisture 5 g/100g

Notes Carnosic Acid content - 3.9% - 5.8%

Carnosol content - 1.36% - 1.48%

Nutrition

Energy kJ kCal Carbohyd. Sugars Fibre Sodium Salt

411 78.3 g/100g g/100g 11.3 g/100g mg/100g g/100g

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Saturated Fat Unsaturat Polyunsat. Monounsat. Trans Protein 0.5 g/100g g/100g g/100g 6.6q/100q q/100q 1.6 g/100g 2.5 g/100g

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

## **Physical**

Sieve Mesh 0.4mm 100% Passes

## **Microbiological**

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

Count

Dry, ambient, away from sources of heat, uv light and humidity Storage

Temp and humidity

Shelf life 12 Months on opening: 1 Months

**Packaging** LDPE heat sealed bags

Handling Non hazardous food ingredient powder

# **Legal Notice**

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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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