

<u>PRODUCT INFORMATION</u>

Smoke Flavour, liquid Product 08210909

Product description:	
Colour:	clear liquid
Appearance:	liquid
Taste description:	typical, smoky
Composition:	
Flavouring ingredients:	flavouring substances natural flavouring substances
Other ingredients:	vegetable oil (coconut) vegetable oil (coconut / palm)
Other information:	
Storage:	at ambient temperature (ca. 15°C), dark and dry
Shelf life:	at least 12 months in unopened packaging
Alcohol content:	no content
Limited Ingredients:	no content
Recommended labelling:	flavouring

The product has to be protected from temperatures below 4°C. Opened containers are to be closed firmly immediately after use and should be used as soon as possible. During store changes may be noted in the colour of this flavour. Variances in colour are typical for these types of flavour and in no way affect the sensorial or technological properties.

This product corresponds to the European regulation of flavourings 1334/2008 and the European regulation of food additives 1333/2008. For use of this product abroad, the respective national legal regulations are to be considered



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Allergens (according to LMKV appendix 3, directive 2000/13/EC annex III a (*)	Does contain	Requires marking
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut	No	marking
or their hybridised strains) and products thereof *	NO	
Crustaceans and products thereof *	No	
Eggs and products thereof *	No	
Fish and products thereof *	No	
Peanuts and products thereof *	No	
Soybeans and products thereof *	No	
Milk and products thereof (including lactose) *	No	
Nuts i. e. Almond, Hazelnut, Walnut, Cashew,	No	
Pecan nut, Brazil nut, Pistachio nut, Macadamia	NO	
nut and Queensland nut and products thereof *		
Celery and products thereof *	No	
Mustard and products thereof *	No	
Sesame seeds and products thereof *	No	
Sulphur dioxide and sulphites at concentrations of more than 10	No	
mg/kg or 10 mg/litre expressed as SO_2^*	110	
Lupines and products thereof *	No	
Molluscs and products thereof *	No	
Beef and products thereof	No	
Pork and products thereof	No	
Chicken and products thereof	No	
Azo dye (z.B. E102, E110, E122)	No	
Benzoic acid (E210) and Benzoat (E211-213)	No	
Yeast and Yeast derivates	No	
Cacao	No	
Maize and products thereof	No	
Umbelliferae	No	
Natural vanilla and Vanillin/Ethylvanillin	No	
Citric fruits	No	
Sodium glutamate (E621)	No	
The product is required to label according to regulation (EC) No	No	
1829/2003 and regulation (EC) No 1830/2003.		
The product contains GMO's.	No	
The product is produced with GMO's (enzyme from GMO's).	No	

Note: "yes" documents the presence of substances according to recipe. "no" indicates - to the best of our knowledge – the absence of substances. The information is checked carefully.



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Microbiological Data:

Flavours, liquid

Parameter	Unit	Warning level		
Total plate count	CFU/g	< 1.0 * 10^4		
Moulds	CFU/g	< 2.5 * 10^2		
Yeasts	CFU/g	< 2.5 * 10^2		
E.coli	CFU/g	< 1.0 * 10^1		
Salmonella negative in 25 g				

Heavy metals: (based on the former Flavour Guideline 88/388/EWG)

Arsenic (As)	< 3 ppm
Cadmium (Cd)	< 1 ppm
Lead (Pb)	< 10 ppm
Mercury(Hg)	< 1 ppm

Nutritional Information:

Average nutritional value per 100g (calculated) value unit

Irradiation:	All raw materials and the final product are not treated with ionising radiation.
REACH Regulation:	The above mentioned product is designed for use in food. For any other applications please contact your responsible sales manager.
Retraceability:	The traceability of the above mentioned product is established at all stages of production, processing and distribution (based on Regulation (EC) 178/2002). There are exceptions for samples sent by R&D.
Customs tariff no:	33021090

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Product Suitability		
Halal Kosher	suitable no yes	certified *** ***
Ovo-Lacto-Vegetarian (no fish and meat) # Vegan (no animal products) # # excluded packaging and pre-stage by production	yes yes	

*** These values are not yet determined or generally not available for this product. Please contact us if you need these data, we willingly provide them to you if available.

This product information is for information only and is not subject to updating.