

#### **Basic product specification**

Description	Red-brown mobile liquid composed of Natural Flavouring substances, Flavouring preparations, propylene glycol (E1520).
Addition Rate	Maximum use in foodstuff 0.45% and beverages 0.15%
Odour & Flavour	Characteristic. Conforms to Standard.
Storage	Store in cool, dry conditions in original, unopened containers. Securely reseal containers after opening.
Shelf Life	12 months if stored as above and unopened
Density (g/ml) at 20°C	0.910 – 1.110
Refactive Index at 20°C	1.430 – 1.450
Flashpoint °C (Closed cup)	>60
Labelling according to Regulation (EC) No. 1334/2008	NATURAL FLAVOURING
Hazards	non hazardous.

#### This product is suitable for the following diets:

Suitable for coeliac	VES
Suitable for ovo-lacto vegetarians	VES YES
Suitable for vegans	VES
Suitable for Halal	VES
Suitable for Kosher	VES

## Foodie Flavours Ltd.

Icknield Way Industrial Estate, Icknield Way, Tring, Hertfordshire HP23 4JZ Tel: 0333 222 5968 Email: sales@foodieflavours.com Web: www.foodieflavours.com



Natural Flavouring

#### **Allergen information**

For labelling as required by EU Directive 2007/68/EC.

Free From	Yes/No
Cereals containing gluten and products thereof	VES
Crustaceans and products thereof	🖌 YES
Eggs and products thereof	🗸 YES
Fish and products thereof	🖌 YES
Peanuts and products thereof	VES
Soyabeans and products thereof	VES
Milk and dairy products (including lactose)	VES
Nuts and nut products	VES
Celery and products thereof	VES
Mustard and products thereof	VES
Sesame seeds and products thereof	🖌 YES
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	VES
Molluscs and products thereof	VES
Lupins and Products thereof	VES

#### **Nutritional Information**

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 400kcal/100g.

#### **GM Status**

Free from ingredients produced from GMOs so does not require labelling in the EU, as far as it is reasonably possible for us to determine.



#### General

The factory producing this product has a GFSI compliant quality standard (BRCGS Standard AA+) Certificate No. GB04/63499.

#### 1. Identification of Product / Company

Product	Natural Flavouring Mince Pie
Product Codes	F12599, FF1427, FF1568, FF1810
Supplier	Foodie Flavours Ltd Icknield Way Industrial Estate Icknield Way Tring, Hertfordshire HP23 4JZ, United Kingdom
Telephone	+44 (0)333 222 5968
Emergency	+44 (0)7971 166101

#### 2. Hazards Identification

#### 2.1 Classification of the substance or mixture

#### **Classification under Regulation (EC) No. 1272/2008**

Non hazardous

#### 2.2 Label Elements

Signal Word : Non hazardous

#### 3. Composition and Information on Ingredients

Does not contain substances in concentrations equal to or greater than the limits specified in Regulation (EC) 1272/2008.

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#### 4. First Aid Measures

Inhalation	Remove to fresh air and keep at rest. Obtain medical advice if breathing becomes difficult.
Ingestion	Do not induce vomiting. Rinse mouth with water and obtain medical advice immediately.
Skin contact	Remove contaminated clothing. Wash skin with plenty of soap and water.
Eye contact	Flush immediately with water for at least 15 minutes then seek medical attention.

#### **5. Fire Fighting Measures**

Extinguishing media	Suitable: Carbon dioxide, foam, or dry powder. Unsuitable: Water
Combustion products	Carbon dioxide, carbon monoxide, and unidentified organic compounds.
For fire fighters	Wear protective clothing and self contained breathing apparatus.

#### 6. Accidental Release Measures

Remove all sources of ignition – no smoking. Ensure proper ventilation and avoid inhalation, skin and eye contact. Isolate spillage from water drainage systems then soak up with sand or other dry absorbent. Transfer used material to a suitable waste container and dispose in accordance with local and national regulations. Wash affected area with detergent and water.

#### 7. Handling and Storage

Handling	Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.
Storage	Store in full sealed containers protected from heat, direct sunlight and sources of ignition. It is preferable to store in conditions between 5 and 20°C.

#### 8. Exposure Controls and Personal Protection

Respiratory protection	Not generally required in well ventilated areas. Do not inhale vapour.
Eye protection	Wear goggles/ safety glasses.
Skin protection	Wear overalls and chemically resistant disposable gloves.



Natural Flavouring

#### 9. Physical and Chemical Properties

mobile liquid
red-brown
characteristic
n/a
n/a
>75
n/a
n/a
non oxidising
n/a
1.095
1.440
n/a
n/a
n/a
n/a

#### **10. Stability and Reactivity**

Stability	Presents no significant reactivity hazard by itself or in contact with water.
Conditions to avoid	Sources of ignition.
Materials to avoid	Strong acids and oxidising agents.
Hazardous decomposition products	Oxides of carbon.

#### **11. Toxicology Information**

None available

#### **12. Ecological Information**

None available

#### **13. Disposal Considerations**

Dispose in accordance with national and local regulations. Do not dispose through water or drainage systems.



Natural Flavouring

#### **14. Transport Information**

ADR/RID	Not classified for road/rail transport
IMDG	Not classified for sea transport
ΙΑΤΑ	Not classified for air transport

#### **15. Regulatory Information**

This datasheet is prepared in accordance with Regulation (EU) 1907/2008.

#### **16. Other Information**

The information contained in this data sheet is accurate to the best of our knowledge. The data is provided without any guarantee regarding its accuracy. It cannot be assumed that all possible safety measures are contained in this data sheet. Additional measures may be required under varying conditions and circumstances.

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