

CINNAMON ROLL FLAVOUR (NAT)(SD)

Code: TF016153N

Tariff Code 3302 10 90 00

Description Natural Flavouring
Appearance Pale tan coloured powder
Taste Characteristic of cinnamon roll
Uses Food/Beverage

Usage rate As required

Product identification Natural Flavouring 1334/2008

Ingredients Maltodextrin, Gum Acacia (E414), Flavouring Preparations, Natural Flavouring Substances

Suitable for: Vegetarians Vegans Coeliacs Kosher Halal

GMO Free Non-irradiated

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

Moisture 5 % max

Notes Flavouring exempted from the requirement of the mandatory nutrition declaration EU Reg 1169/2011 (Annex V)

Nutrition

Energy kJ	kCal	Carbohyd.	Sugars	Fibre	Sodium	Salt
1410	332	86.4 g/100g	5.8 g/100g	7.4 g/100g	0.1 mg/100g	0.0 g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.0 g/100g	0.2 g/100g

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

Microbiological

Micro Testing Required Low Risk - Not Required Micro Testing Schedule (months) Not Required
 Aerobic Colony Count 1000 cfu/g max

Version no 2	Date	17/04/2023	Review Date	17/04/2026	Approved by	W Dreesbeimdiek
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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

Physical

Solubility Water

Sieve Mesh 0.4mm 100% Passes

Organoleptic Passes

Notes Conforms to regulation (EC) 1334/2008

Shelf life 12 Months on opening: 3 Months

Storage store in a cool, dry place (8 -20°C) in original packaging, away from sunlight and strong odours

Packaging LDPE bag in box

All of our products are designed to be food safe, and where indicated on the label; can be stored at ambient temperature without concern. However, to preserve the optimum organoleptic and colour performance of our liquid colour and extract products to the end of their stated shelf life.

We would recommend storing under chilled conditions where possible.

Legal Notice

The information given in this publication is based on our current knowledge and experience, and may be used at your discretion and risk. It does not relieve you from carrying out your own precautions and tests. We do not assume any liability in connection with your product or its use. You must comply with all applicable laws and regulations, and observe all third party rights.

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 qa@plant-ex.com within 14 days after which time approval will be assumed

SHELF LIFE

The shelf life that Plant-Ex recommends for our products is based on unopened packages stored as per our recommendations and our policy ref QM5-514.

Shelf life upon opening depends greatly on the type of product, whether there is only little or a lot of headspace in the storage container, and how the customer has handled and stored the product, which means that it is less easy to predict the shelf life once opened.

The two key parameters which can be affected by opened containers is oxidation of the product, and provision of oxygen to encourage microbial growth. To generalise, shelf life can be reduced by about half once opened and part used. Our specifications recommend to use within one month of opening so as to encourage use, however a customer storing the product appropriately and hygienically could achieve a greater period of usage.

Storage within an ambient temperature range is perfectly reasonable where a product is marked as such, though it should be noted that at temperatures above 8C, oxidation will occur more rapidly. Therefore, where available, storage under cooler conditions, and with the correct handling will result in customers gaining further usage of the products supplied.

MICROBIOLOGICAL TESTING

Plant-Ex categorises product testing for microbiological compliance by the process of risk assessment, taking into account processing parameters and biostatic/biocidal co-ingredients of a recipe to determine the associated risk, based upon prior experience and testing. The product specification will detail if the material is subject to a Microbiological test on an "Every batch" basis, or the alternative frequency of testing.

PACKAGING

Packaging is purchased according to our policy ref QM5-550 which details that the product must be compliant to EU Regulation 2020/1245 and 1935/2004.
of testing.

HANDLING

Plant-Ex recommend operating to GMP standards of practice when handling our products. In the case of liquid materials – we would always recommend shaking the container for two minutes to assure that any precipitation over time is reversed. All powder containers should be re-sealed to avoid moisture ingress.

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