
	Specification Sheet	Document Ref	HB3.6.150
		Issue Number	1
	Title: Elderflower Flavouring	Date of Issue	08/02/2022
		Page Number	1 of 4

ELDERFLOWER FLAVOUR

LABEL SUGGESTION when used in isolation according to EU regulation 1334/2008	NATURAL FLAVOUR <u>OR</u> FLAVOURING
DESCRIPTION	NATURAL FLAVOURING
COUNTRY OF MANUFACTURE	UK
RAW MATERIAL COUNTRY OF ORIGIN	UK, GERMANY, USA, CHINA, FRANCE, SOUTH AFRICA, SPAIN, EGYPT, HUNGARY, UKRAINE, PARAGUAY
PRODUCT COMPOSITION	MONOPROPYLENE GLYCOL, WATER, ETHANOL, NATURAL FLAVOURING SUBSTANCES & PREPARATIONS
PROVENANCE CLAIMS	N/A
APPEARANCE	A COLOURLESS TO PALE YELLOW COLOUR
ORGANOLEPTIC	A TYPICAL ELDERFLOWER CHARACTERISTIC
SPECIFIC GRAVITY @ 20°C	1.013+/-0.01
REFRACTIVE INDEX @ 20°C	1.4063+/-0.01
APROX. SOLVENT LEVELS	MONOPROPYLENE GLYCOL (MAX ≤65%) WATER (MAX ≤20%) ETHANOL (MAX ≤10%)
COLOURS	ABSENT
PRESERVATIVES	ABSENT
OTHER ADDITIVES	ABSENT
MICRO-ORGANISMS:	
TOTAL PLATE COUNT	< 100,000 PER GRAM
YEASTS & MOULDS	< 1000 PER GRAM
SALMONELLA / SHIGELLA	NEGATIVE IN 25 GRAMS
NUTRITIONAL	THE NUTRITIONAL CONTENT OF FLAVOURINGS, DOES NOT CONTRIBUTE TO THE NUTRITIONAL VALUE OF FOODS DUE TO THE EXTREMELY LOW USE. NUTRITIONAL DATA IS AVAILABLE ON REQUEST.
RECOMMENDED SHELF LIFE & STORAGE	12 MONTHS FROM DATE OF MANUFACTURE WHEN STORED IN FULL SEALED CONTAINERS. STORE IN THE DARK AT 10°C TO 20°C AND PROTECT FROM EXTREMES OF TEMPERATURE. IF STORED FOR LONGER THE PRODUCT MUST BE RE-EVALUATED BEFORE USE.
APPLICATIONS	BEVERAGES, CONFECTIONERY, BAKERY, DESSERTS ETC
DOSAGES RECOMMENDED	FROM 0.1% W/W *

ALLERGEN AND INTOLERANCE INFORMATION


Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.150
		Issue Number	1
	Title: Elderflower Flavouring	Date of Issue	08/02/2022
		Page Number	2 of 4

Section 1: Does the product contain any of the following, including any possible source of cross contamination or carry over?

ALLERGENS: (Directive EU 1169/2011 ANNEX II)	Y/N	If yes, give details
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof, except: <ul style="list-style-type: none"> wheat based glucose syrups including dextrose wheat based maltodextrins glucose syrups based on barley; cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; 	N	
Crustaceans and products thereof	N	
Eggs and products thereof	N	
Fish and products thereof, except: <ul style="list-style-type: none"> fish gelatine used as carrier for vitamin or carotenoid preparations; fish gelatine or Isinglass used as fining agent in beer and wine; 	N	
Peanuts and products thereof;	N	
Soybeans and products thereof, except <ul style="list-style-type: none"> fully refined soybean oil and fat natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; vegetable oils derived phytosterols and phytosterol esters from soybean sources plant stanol ester produced from vegetable oil sterols from soybean sources; 	N	
Milk and products thereof (including lactose), except: <ul style="list-style-type: none"> whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; lactitol; 	N	
Nuts, namely almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.150
		Issue Number	1
	Title: Elderflower Flavouring	Date of Issue	08/02/2022
		Page Number	3 of 4

(<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof, except: <ul style="list-style-type: none"> Nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin 		
Celery and products thereof	N	
Mustard and products thereof	N	
Sesame seeds and products thereof	N	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers	N	
Lupin and products thereof	N	
Molluscs and products thereof	N	


Section 2: Does the product contain any of the following, including any possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	N	
Beef and beef derivatives	N	
Benzoates	N	
BHA/BHT	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	N	
Glutamate	N	
Legumes and Pulses	N	
Monosodium Glutamate (MSG)	N	
Pork and pork derivatives	N	
Synthetic Colours including Azo and Coal tar dyes	N	
Vegetable and Vegetable derivatives	N	
Vegetable Oil: If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc.	N	
Yeast and yeast derivatives	N	

Section 3: Is this product suitable for:

	Y/N	If not, give details
Ova-lacto Vegetarians	Y	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Y	
Muslim Diet (Halaal)	N	ETHANOL

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------

	Specification Sheet	Document Ref	HB3.6.150
		Issue Number	1
	Title: Elderflower Flavouring	Date of Issue	08/02/2022
		Page Number	4 of 4

Diabetics	Y	
-----------	---	--

Section 4: Genetic Modification

	Y/N	Details
Does the product or any of its ingredients contain any maize or soya products?	N	
Does the product or any of its ingredients contain any genetically modified material (whether active or not) Please identify ingredients which contain such materials	N	
Is the product or any of its ingredients not substantially equivalent as a consequence of the use of genetic modification? Please identify any such ingredient	N	
Is the product or any of its ingredients produced from, but not containing any genetically modified material? Please identify those ingredients, which are produced from such materials.	N	
Have genetically modified organisms been used as processing aids or additives used in connection with the production of these ingredients? Please identify any such processing aids or additives	N	
Have genetically modified organisms been used to produce processing aids or additives (GMO not present in aid or additive when in use) which are subsequently used in production of this product or any of its ingredients? Please identify any such processing aids or additives.	N	

Prepared by:	Richard Strauss	Approved by:	Richard Oliver
--------------	-----------------	--------------	----------------