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RHUBARB FLAVOUR

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| SAMPLE REFERENCE | HB37548 |
| LABEL SUGGESTION when used in isolation according to EU regulation 1334/2008 | FLAVOURING OR NATURAL FLAVOURING |
| DESCRIPTION | NATURAL FLAVOURING |
| COUNTRY OF MANUFACTURE | UK |
| TYPICAL RAW MATERIAL COUNTRY OF ORIGIN | UK, GERMANY, USA, CHINA, FRANCE, SOUTH AFRICA |
| PRODUCT COMPOSITION | MONOPROPYLENE GLYCOL, NATURAL FLAVOURING SUBSTANCES |
| PROVENANCE CLAIMS | N/A |
| APPEARANCE | A CLEAR TO STRAW COLOURED LIQUID |
| ORGANOLEPTIC | A TYPICAL RHUBARB CHARACTERISTIC |
| SPECIFIC GRAVITY @ 20°C | 1.040 +/- 0.01 |
| REFRACTIVE INDEX @ 20°C | 1.4354 +/- 0.01 |
| APROX. SOLVENT LEVELS | MONOPROPYLENE GLYCOL (MAX ≤98%) |
| 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 |
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| 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

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 |
|--|-----|----------------------|
| 1 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 ⁽¹⁾; ● wheat based maltodextrins ⁽¹⁾; ● glucose syrups based on barley; ● cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin; | N | |

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| | N | |
| 2 Crustaceans and products thereof; | N | |
| 3 Eggs and products thereof; | N | |
| 4 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 | |
| 5 Peanuts and products thereof; | N | |
| 6 Soybeans and products thereof, except: <ul style="list-style-type: none"> ● fully refined soybean oil and fat ⁽⁴⁾; ● 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 | |

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| | | |
| 7 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 | |
| 8 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 (<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; | N | |
| 9 Celery and products thereof; | N | |
| 10 Mustard and products thereof; | N | |
| 11 Sesame seeds and products thereof; | N | |
| | N | |

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| 12 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; | | |
| 13 Lupin and products thereof; | N | |
| 14 Molluscs and products thereof. | N | |

⁽⁴⁾ And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated

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: | N | |

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| If yes state type and source, eg. Hydrogenated, partially hydrogenated: rapeseed, peanut, etc. | | |
| 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) | N | |
| Muslim Diet (Halaal) | Y | |
| 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 | |

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