

Document Ref HB3.6.1
Issue Number 1

Date of Issue 18/09/2023

Title:Cola Flavour

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General Information

PICTURE	NA
DESCRIPTION	Cola Flavour Liquid
SKU CODE	NF-COL
SPEC NUMBER	SP0215
LEGAL DECLARATION when used in isolation according to EU regulation 1333/2008 & Commission directives 231/2012 & 1129/2011	Flavouring OR Flavouring
INGREDIENT DECLARATION	Natural Flavouring Substances and Preparations, Ethanol, Water, Glycerine (E422).
RAW MATERIAL COUNTRY OF ORIGIN	Mexico, Indonesia, UK, China, France, Holland, Germany, South Africa, Other locations may be possible.
COUNTRY OF MANUFACTURE	UK
SHELF LIFE & STORAGE	6 months from manufacture in full sealed containers, store at ambient
INSTRUCTIONS	temperatures, ideal temperatures are 10°C to 20°C
APPLICATIONS	Beverages, confectionery, bakery, desserts etc.
DOSAGES RECOMMENDED	From 0.1% W/W

Microbiological Limits

TEST	MAX LIMIT	FREQUENCY OF TESTING
TVC	100,000 Cfu/g	Annually
Yeasts	1,000 Cfu/g	Annually
Moulds	1,000 Cfu/g	Annually
Enterobacteriaceae	Not tested	NA
E Coli	Not tested	NA
Salmonella	Not detected in 25g	Annually
Coliforms	Not tested	NA
Listeria	Not tested	NA

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Organoleptic and Quality

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A clear to straw coloured liquid

Foreign Body Controls e.g.Metal Detector/X-Ray/Sieve

Control Type	Detection limit	Frequency
Metal detector	2.5mm Ferrous	Every batch

Physical Properties

Physical Property	Limit	Testing Frequency
РН	NA	NA
AW	NA	NA
Moisture	NA	NA
Ethanol Content	<50%	Annual

Nutritional Information per 100g

Energy	NA	КЈ
Energy	NA	Kcal
Carbohydrate	NA	g
Of which sugars	NA	g
Fat	NA	g
Of which saturates	NA	g

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Protein	NA	g
Fibre	NA	g
Salt	NA	g

Allergen Information

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

Allergen (Directive EU 1169/2011 Annex II)	Present in	Used on	Used on Shared	Risk of
	Product	site	Equipment	contamination
				(Y/N)
Cereals containing gluten, namely: wheat, rye,	N	Υ	N	N
barley, oats, spelt, kamut or their hybridised				(Used on
strains, and products thereof, except:				supplier site in
 wheat based glucose syrups including 				finished goods,
dextrose				packed using
 wheat based maltodextrins 				separate
 glucose syrups based on barley; 				dedicated
 cereals used for making alcoholic distillates 				equipment)
including ethyl alcohol of agricultural origin;				
Crustaceans and products thereof	N	N	N	N
Eggs and products thereof	N	Υ	N	N
				(Used on
				supplier site in
				finished goods,
				packed using
				separate
				dedicated
				equipment)
Fish and products thereof, except:	N	N	N	N
 fish gelatine used as carrier for vitamin or 				
carotenoid preparations;				
 fish gelatine or Isinglass used as fining 				
agent in beer and wine;				
Peanuts and products thereof;	N	N	N	N

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Soybeans and products thereof, except	l N	Y	I N	N // ·
fully refined soybean oil and fat				(Used on
• natural mixed tocopherols (E306), natural				supplier site in
D-alpha tocopherol, natural D-alpha				finished goods,
tocopherol acetate, and natural D-alpha				packed using
tocopherol succinate from soybean				separate
sources;				dedicated
 vegetable oils derived phytosterols and 				equipment)
phytosterol esters from soybean sources				
 plant stanol ester produced from vegetable 				
oil sterols from soybean sources;				
Milk and products thereof (including lactose),	N	Υ	N	N
except:				(Used on
 whey used for making alcoholic distillates 				supplier site in
including ethyl alcohol of agricultural origin;				finished goods,
lactitol;				packed using
				separate
				dedicated
				equipment)
Nuts, namely	N	N	N	N
almonds (<i>Amygdalus communis</i> L.), hazelnuts				
(Corylus avellana), walnuts (Juglans regia), cashews				
(Anacardium occidentale), pecan nuts (Carya				
illinoinensis (Wangenh.) K. Koch), Brazil nuts				
(Bertholletia excelsa), pistachio nuts (Pistacia vera),				
macadamia or Queensland nuts (<i>Macadamia</i>				
ternifolia), and products thereof, except:				
Nuts used for making alcoholic distillates				
including ethyl alcohol of agricultural origin				
Celery and products thereof	N	N	N	N
Mustard and products thereof	N	N	N	N
Sesame seeds and products thereof	N	N	N	N
Sulphur dioxide and sulphites at concentrations of	N	N	N	N
more than 10 mg/kg or 10 mg/litre in terms of the				
total SO ₂ which are to be calculated for products				
as proposed ready for consumption or as				
reconstituted according to the instructions of the				
manufacturers				
Lupin and products thereof	N	N	N	N
	•	•	•	

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Molluscs and products thereof	N	N	N	N

Intolerance Information

Does the product contain any of the following, including <u>any</u> possible source of cross contamination or carry over?

INTOLERANCE SUBSTANCES:	Y/N	If yes, give details
Aspartame	N	
Additives (E' Numbers etc)	Υ	E422
Beef and beef derivatives	N	
Benzoates	N	
вна/внт	N	
Chicken and chicken derivatives	N	
Cocoa	N	
Coriander	N	
Fruit and fruit derivatives	Υ	Contains Orange, Lemon and Lime Oil.
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	
If yes state type and source, eg. Hydrogenated, partially		
hydrogenated: rapeseed, peanut, etc.		
Yeast and yeast derivatives	N	

Suitability

	Y/N	If not, give details
Vegetarians	Υ	
Vegans	Y	
Orthodox Jewish Diet (Kosher)	Υ	(Not certified)
Muslim Diet (Halaal)	N	Contains Ethanol
Diabetics	Υ	

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Genetically Modified Organisms (GMO)

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

Irradiation

Has the product or any of the ingredients including processing aids been	No
treated with ionising radiation	

<u>Pesticides</u>

Pesticide residue tested for	Maximum limit	Frequency
Pesticide detected residues comply with the legislative maximum levels (MRL's) of (EC) No 396/2005	As per (EC) No 396/2005	As per risk assessment

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Heavy Metals

Test	Maximum limit	Frequency
The product complies with legislative maximum levels in accordance with (EC) No 1881/2006	As per (EC) No 1881/2006	As per risk assessment

Mycotoxins

Test	Maximum limit	Frequency
Not tested	NA	NA

Additional Information

Available in 30ml, 250ml and 1Litre bottles, also available in bulk, in all cases packaging is suitable for the product.

Sign off

I declare that the information detailed on this document is believed to be correct as of the date specified below.

This product and data comply with all current UK and EU regulations.

This specification is deemed accepted by both parties if no issues have been reported to the supplier within one week.

Supplier		Customer	
Name	Richard Strauss	Name	

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Position	Technical Manager	Position	
Date	03/10/2023	Date	
Signature	Dears	Signature	