

Formerly The Chemical Engineering Corporation Pvt. Ltd.

Product	:	CREAMY VANILLA FLAVOUR 0769
110000	•	(EDIBLE FOOD FLAVOUR)
Description of profile	:	SWEET, WARM, CREAMY VANILLA.
Ingredients flavour subs	:	NATURAL, NATURE IDENTICAL AND ARTIFICIAL
-		FLAVOURING SUBSTANCES.
Others	:	PROPYLENE GLYCOL (INS 1520).
Appearance	:	LIQUID MEDIUM VISCOSITY, CLEAR.
Color	:	COLOURLESS.
Storage Condition	:	TO BE STORED IN TIGHTLY SEALED AND PREFERABLY
C		FULL CONTAINERS IN A COOL, DRY AND VENTILATED
		LOCATION. PROTECT FROM LIGHT.
Packaging type	:	HDPE / PET/ ALUMINIUM/ GLASS.
Shelf life	:	12 months
Storage temperature	:	10-30°C
Heavy metal	:	CONFORMS REGULATORY LIMIT
HS Tariff number	:	3302.10.10

SPECIFICATION-CUM-TECHNICAL DATA SHEET

ANALYSIS	SPECIFICATION	-
SPECIFIC GRAVITY (25/25°C)	1.1000-1.1100	
REFRACTIVE INDEX (25°C)	1.4400-1.4500	
SENSORY COMPARISON AGAINST STD	TO CONFORM STD	
CLARITY CONTROL AGAINST STD	TO MEET TEST	
COLOUR CONTROL AGAINST STD	TO CONFORM STD	

Legislation Flavouring Substances ARTIFICIAL.

The product does not contain any toxic ingredients, complies with the FAO/WHO-Directives, FSS Act 2006. Manufactured under strict sanitary conditions. The use of the above product in the various applications is subject to the local laws and regulations.

DEFINITIONS ACCORDING TO CODEX ALIMENTARIUS FAO/WHO/FSSA The information contained herein is, to the best of our knowledge, true and accurate. All information is valid until revisions are issued.

RUGAN UALITY ASSURANCE

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