



Product specification

Product number 9.03055
Product name Flavour Cloudifier

Version 3
Date of version 03.05.2021
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Information regarding composition

Flavoring components

Natural & Nature identical flavouring substances, flavouring preparations – defined according to EC Legislation

Presence of Solvent

Water

Other components

Emulsifying and stabilizing agents (E419), Palmolein Oil, Glycerin FG

Other information

This product does not contain allergens subject to labeling according to Directive 2000/13/EC and amendments. This product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labeling according to EC-Regulations No. 1829/2003 and 1830/2003.

Physical and chemical characteristics

Property	Value	Method
Relative Density @ 25°C	: 1.0000 – 1.0230	Oscillating tube
Viscosity (Brookfield@25°C)	: 350 - 650 mPa.s	Döhler method

Information for application

Descriptions

Flavoring for Food

Appearance and consistency

Off White viscous liquid

Solubility

Soluble in water

Odour and taste

Typical Cloudifier



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Dosage

Recommended dosage: 0.1 % in Non Alcoholic Beverages

Recommended declaration

Nature identical

Food legislative status

Conforms to Food Safety and Standard Act-2006 (FSSAI License No. 10012022000098)
FEMA / GRAS: yes

Storage and packaging information

Store in tightly closed container, in cool dry place at temperature of 20°C - 30°C and protect from heat & sunlight This flavor is compatible with Glass, HDPE and Aluminum containers.

Shelf life

12 months in original sealed containers.

Microbiology

Total Plate Count	:	Less than 1000 cfu /g
Yeast Count	:	Less than 100 cfu /g
Mould count	:	Less than 50 cfu /g

Nutritional Data

The contribution of this product to the nutritional values of the final food is negligibly small due to the low dosage

Disclaimer

This Product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature.

This flavor is produced according to Indian Food Safety and Standard Act-2006 Legislation. For use of this flavor in different finished products, and outside India, the user must consider local regulations.

This flavor is categorized as "Vegetarian Food" according to notification No. GSR 908(E) issued by the Ministry of Health and Family Welfare, Government of India. The product label carries a mandatory symbol (Green circle enclosed by a Green Square) certifying the same.



Final user may consider this product to use in other products as per their judgment.