

CUMIN FLAVOUR C19013



Description

CUMIN FLAVOUR C19013 is nature identical flavour in propylene glycol and isopropyl alcohol

Origin

Made in India

Method Of Production

Blending and mixing of multiple ingredients of flavoring materials into liquid carrier until a homogenized product is obtained.

Packing

Primary: - 500 gm, 5 kg, 10 Kg, 20 kg & 25 Kg net in HDPE containers.

Storage

Tightly closed in original packing, away from light, under dry storage and ambient temperature 25° to 35°C.

Profile

Typical milky caramel.

Physico - chemical Parameters

No:	Parameters	UOM	Value	COA
1	APPEARANCE	VISUAL	LIQUID	YES
2	COLOUR DESCRIPTION	VISUAL	COLOURLESS-SLIGHTLY YELLOW	YES
3	SPECIFIC GRAVITY @20°C	G/CM3	0.811-0.911	YES
4	REFRACTIVE INDEX	RIN	1.428-1.433	YES
5	FLAVOUR	SENSORY	STANDARD	YES

Application

Suitable for sweets goods & Beverages

0.05% - 0.5% (approx.)

Chemical Characteristics

Not Applicable

Biological/ Microbiological Characteristics

This product contains significant percentage of solvent & Aromatic Chemicals hence do not support microbiological growth.

Nutritional Value

This product is a food additive, not intended for direct consumption and not intended to provide nutritional value. The dosage used is less than 1%, any nutritional contribution is deemed negligible.

Shelf Life

12 months in its original packing, tightly closed and stored as prescribed. If stored for more than 12 Months, the material should be re-evaluated before use.

Allergen Information

Do not contain allergic material

"Although all reasonable care has been taken in making the Allergen claim, it is not guarantee "free from" or "total absence" of allergen from respective source/s".

Reference: Annex IIIa of the Commission Directive 2007/68/EC

Distribution Method

Normal Transportation & Delivery condition: dry and under ambient temperature.

License & Certifications

FSSAI Manufacturing, Halal