

Firmenich

TDS Technical Data Sheet

This data sheet cancels and replaces all previously issued sheets for this product.

CUMIN FLAVOR 575694 T

I. Technical information

Shelflife: This product is best used within 12 months in the following storage conditions.
Storage conditions: Dry area, unopened containers, optimum temp. 11-25 °C / 52-77 °F
(Fluctuations in climatic conditions may affect certain physical characteristics e.g. flow properties)

Flash point : > 65°C

<u>Specifications</u>	<u>Values</u>	<u>Methods</u>
Appearance	LIQUID	CQ-012
Colour	PALE YELLOW TO PALE BROWN	CQ-001
Odour	FIRMENICH STANDARD	CQ-022
Taste	FIRMENICH STANDARD	CQ-024
Specific Gravity (d20/20)	1.075 ... 1.095	CQ-010
Specific Gravity (d25/25)	1.072 ... 1.092	CQ-010
Refractive Index (nD/20)	1.470 ... 1.480	CQ-015
Refractive Index (nD/25)	1.468 ... 1.478	CQ-015

II. Organoleptic

The product shall conform to Firmenich standards.

III. Composition (in decreasing weight order)

III.a. List of ingredients

It is the responsibility of the food manufacturer to determine the compliance and the labelling of this product in its final application based on the list of ingredients provided below.

- INS 1518 Triacetin 60.0%
- Flavourings

Some of the indicated components and other additives may be present as a result of carry over. According to the Codex General Standard for Labelling of Prepackaged Foods [CODEX STAN 1-1985] food additives present by carry over and serving no technological function require no further declaration (this does not apply to those allergens listed in Section VI).

III.b. Flavourings

Format according to Codex CAC/GL 66-2008:

- Synthetic flavouring substances
- Natural flavouring complexes

Synthetic flavouring substances present in this product consist of:
Nature identical flavourings

All of the flavouring ingredients used in this product are listed as GRAS (Generally Recognized As Safe) by the Flavor and Extract Manufacturers Association (FEMA) and / or are approved in accordance with the US Code of Federal Regulations, Title 21 (FDA).

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IV. Labelling recommendation

See above compositional data and allergen information (Section VII).

V. Other components of interest

These are theoretical values only, not confirmed by analysis.

- Added benzyl alcohol: 10.0%

VI. Nutritional information

Reference:

- IOFI Information Letter no 1438 : "Energy value of flavourings"

Values are calculated for the product as is, and expressed in g/100g unless otherwise specified.

Energy (kcal/100g)	102
Energy (kJ/100g)	420
Protein	0.00
Carbohydrate (excluding fibre and polyols)	0.00
- Sugars (mono- and disaccharides)	0.00
- Starch	0.00
Polyols	0.00
Fibre	0.00
Fat	0.00
- Saturates	0.00
- Monounsaturated	0.00
- Polyunsaturated	0.00
- Trans fatty acids	0.00
- Cholesterol	0.000
Sodium	0.00
Ash	0.00

VII. Known or claimed sources of food allergy/intolerance

References:

- CODEX General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985)

- IOFI Information Letter 1294 (2001) "Technical advice on the declaration of sources of possible food hypersensitivity"

VII.a. The following sources are named by CODEX as causing hypersensitivity

Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt or their hybridised strains and products of these	No
Crustacea and products of these	No
Eggs and egg products	No
Fish and fish products	No
Milk and milk products (lactose included)	No
Peanuts and products of these	No
Soybeans and products of these	No
Tree nuts and nut products*	No

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Added sulphite in concentrations of 10 mg/kg or more expressed as SO₂ (does not include naturally occurring sulphite) No

** Nuts*

i.e. Almond (Amygdalus communis L.), Hazelnut (Corylus avellana), Walnut (Juglans regia), Cashew (Anacardium occidentale), Pecan nut (Carya illinoensis (Wangenh.) K. Koch), Brazil nut (Bertholletia excelsa), Pistachio nut (Pistacia vera), Macadamia nut and Queensland nut (Macadamia ternifolia) and products thereof

VII.b. Other sources of food intolerance requiring declaration in certain countries

Bee pollen added as such	No
Propolis added as such	No
Royal jelly added as such	No
Celery and celery products	No
Lupin and lupin products	No
Molluscs and mollusc products	No
Mustard and mustard products	No
Sesame seeds and products of these	No

VIII. Dietary information

Suitable for ovo-lacto vegetarians (i.e. contains no animal-derived ingredients excluding dairy ingredients, honey and egg products)	Yes
Suitable for lacto vegetarians (i.e. according to FSSAI definition, contains no animal-derived ingredients, excluding dairy ingredients and honey)	Yes
Suitable for vegans (i.e. contains no animal-derived ingredients including dairy ingredients, honey and egg products)	Yes

IX. Irradiation status

Product treated with ionising radiation	No
Product contains raw material(s) treated with ionising radiation	No

X. GMO Declaration

This product does not contain or consist of GMO's.
This product does not contain ingredients (as defined in article 2.2(f) of Regulation (EU) N° 1169/2011) derived from GMOs and hence its use as a component of foodstuffs or food ingredients intended for the final consumer will not on its own, trigger the labelling of these foodstuffs as indicated in article 13.1 of Regulation (EC) N° 1829/2003 on genetically modified food and feed.
We furthermore confirm that this product does not contain any solvent, carrier or carry-over additives derived from GMOs.

XI. Regulatory Contact Information

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IMPORTANT FOR YOUR PROTECTION

The information contained herein is to the best of our knowledge reliable, based on supplier documentation and the use of Good Manufacturing Practices within our production facilities. However nothing herein is to be construed as a warranty. Users should make their own tests to determine the applicability of such information and its suitability for their own particular purpose. For the commercial use of this product including the labelling and description of any food into which it is incorporated, it shall remain the responsibility of the food manufacturer to identify and comply with all relevant legal requirements (including generally accepted practices, guidelines and standards) as based on the data supplied herein or any supplementary information provided on request.

The quantities of constituents of this product as indicated in this document may from time to time be subject to slight changes due to natural variations of some raw materials and, to a lesser extent, due to variations in manufacturing processes. In most cases these are extremely trivial and will not influence in any way the information that you are retaining on this product or are declaring for your products. In order to ensure that you are only alerted to changes of significance, we are hereby informing you that indications of change will be made only if this product has been sold to your company during the last 24 month period and if the level of a constituent varies significantly from its stated level and if the observed changes affect the quality specifications or "regulatory status" of this product as indicated in this document. Such changes in "regulatory status" are defined as changes in declarations on potential sources of food intolerance, GMO status, vegetarian/vegan status, irradiation status and changes in the declaration required by CODEX CAC/GL 66-2008 (flavourings) and CODEX STAN 1-1985 (food additives). If Firmenich has sent the product as a sample for evaluation, notification of any changes will not be made in this instance. Clients are kindly asked to request updated documentation when the product is formally adopted.