

NATURAL PEPPERMINT FLAVOUR

Code: TF014892N

Description Natural Peppermint Flavour

Appearance Slightly hazey, colourless liquid

Taste Characteristic of peppermint

Suitable for: Vegetarian Vegan

GM Free Non-irradiated

Uses

Usage rate Maximum dose level in foodstuffs = 0.34% rtc
Maximum dose level in beverages = 0.11% rtc

Product identification Natural Peppermint Flavouring 1334/2008

Ingredients Flavouring Preparations on Triacetin (E1518)

Major Allergens

Celery and its derivatives	Absent
Crustaceans and their derivatives	Absent
Egg and its derivatives	Absent
Fish and their derivatives	Absent
Gluten	Absent
Lupins and their derivatives	Absent
Milk and its derivatives	Absent
Molluscs and their derivatives	Absent
Mustard and its derivatives	Absent
Nuts, their oils and other derivatives	Absent
Peanuts, their oils and other derivatives	Absent
Sesame seeds, their oils and other derivatives	Absent
Soya and its derivatives	Absent
Sulphur dioxide	Absent
(and sulphites at levels above 10mg/kg or 10mg/l, expressed as SO ₂)	

Chemical

Nutrition

Energy kJ	kCal	Carbohydr.	Sugars	Fibre	Sodium	Salt
910	221	g/100g	g/100g	g/100g	mg/100g	g/100g
Fat	Saturated	Unsaturat	Polyunsat.	Monounsat.	Trans	Protein
g/100g	g/100g	g/100g	g/100g	g/100g	g/100g	g/100g

Nutritional results are based upon calculation only, not specific product testing, unless otherwise notified.

Version no 2	Date	21/09/2018	Review Date	21/09/2021	Approved by	M Vowles
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Physical

Sieve Mesh 1mm 100% passes

Organoleptic Passes against standard
Notes Conforms to Regulation (EC) 1334/2008

Microbiological

TVC	1000 cfu/g	max
Yeasts	100 cfu/g	max
Moulds	100 cfu/g	max
Enterobacteriaceae	0 cfu/g	max
E coli	0 cfu/g	max
Salmonella	Not Detected in 25g	max
Listeria	Not Detected in 25g	max
Aerobic Plate Count	1000 cfu/g	max

Storage Clean, dry conditions in original unopened packaging. Ambient temperatures (7-20°C).
Avoid direct sunlight, heat sources and humidity.

Temp and humidity Ambient

Shelf life 9 Months on opening: 1 Months

Packaging UN approved HDPE containers

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CUSTOMER APPROVAL

Approved on behalf of (Customer Name)..... by position.....
Please sign date and return a scanned copy this spec to quality@plant-ex.com within 14 days after which time approval will be assumed

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