Date: 10/02/23



#### Doc # Technical data sheet

Product name : Black Truffle flavour

Regulation(s) (1334/2008): Natural flavour

(cannot confer on a naming "with truffle" or "natural truffle flavour")

# Manufacturing process:

Mixing of raw materials

CAS N°: n/a
EINECS N°: n/a
INCI Name: n/a

#### 1. INGREDIENTS

### Categories of flavouring agents (1):

Flavouring preparations, natural flavouring substances

#### Non aromatic ingredients (1):

Water, propylene glycol (15%), gum acacia or gum arabic (13%), acidifier: citric acid or acidifier E330, preservatives: potassium sorbate E202 (527mg/Kg)

## Allergens (2):

Absence
Absence

## Substances regulated:

n/a

## 2. SPECIFICATIONS

Organoleptic characteristics:

Appearance : Liquid Dark brown

Taste / Smell : Characteristics of the mushrooms, truffle flavour

Physico-chemical characteristics:

Density (d20/20): 1.170 + -0.02 Solubility: Water soluble Dry extract (°Brix): > 70 + -1°C

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### 3. STORAGE

BEST BEFORE DATE: 12 months

Store at room temperature (around 18°C). Keep in original, well-closed packaging, away from light, moisture and air. Shake well before use

# 4. RECOMMENDATIONS FOR USE

Product for food industry: use regulated. No ingest such as.

## **Dosage/ Proportioning:**

According to application and regulation

### Recommended dosage:

0.1 - 1% approx.

Update: 10/02/2023

This information has been compiled to the best of our knowledge. It enables you to use the product under optimum conditions and conditions and to comply with the applicable regulations. The supplier declines all responsibility for any infringement resulting from use of the product without complying with the information in this sheet.