

**Product code :** **Organic coconut flavouring**  
**Legal status<sup>1</sup>:** Organic natural coconut flavouring  
**Certification(s):** Flavouring certified by FR-BIO-01 ECOCERT

**Manufacturing process:**

Blend of raw materials.

**CAS N°:** n/a

**EINECS N°:** n/a

**INCI Name :** n/a

## 1. INGREDIENTS

**Categories of flavouring agents<sup>1</sup>:**

 Flavouring preparations (including flavouring preparations<sup>4</sup>), natural flavouring substances

**Non flavouring ingredients<sup>1</sup>:**

 Sugar syrup<sup>4</sup>
**Organic Raw material:**

99.89% of the total of the ingredients come from Organic Agriculture

100% of the total of the ingredients are of natural origin

**Allergens<sup>2</sup> :**

|  |         |
|--|---------|
| Cereals containing gluten and by-products      | Absence |
| Fish and by-products                           | Absence |
| Eggs and by-products                           | Absence |
| Seafood and by-products                        | Absence |
| Nuts/treenuts and by-products                  | Absence |
| Soya and by-products                           | Absence |
| Milk and by-products                           | Absence |
| Nutshells and by-products                      | Absence |
| Celery and by-products                         | Absence |
| Mustard and by-products                        | Absence |
| Sesame seeds and by-products                   | Absence |
| Sulphurous anhydride and sulfites <sup>3</sup> | Absence |
| Lupine and by-products                         | Absence |
| Mollusks and by-products                       | Absence |

**Substances regulated :**

Coumarin (&lt; 7 ppm), hydrocyanic acid (&lt;0.1ppm)

## 2. SPECIFICATIONS

**Organoleptic characteristics :**

Appearance : Pale yellow liquid

Taste / Smell : Characteristics of coconut

**Physico-chemical characteristics:**

Density : 1.315 +/- 0.020

Dry extract (°Brix) : 66.5 +/- 2.0

### 3. STORAGE

**BEST BEFORE DATE** : 12 months from the manufacture of the batch

To keep in closed packing, in shelter light, heat and dry place.

### 4. RECOMMENDATIONS FOR USE

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

**Dosage/ Proportioning:**

According to application and regulation

**Labelling guidelines for using in a food-processing flavoured product:**

« Organic natural coconut flavouring »

Update : 09/06/2022

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1 According to regulation (CE) n°1334/2008 from December 16<sup>th</sup>, 2008.

2 According to regulation (CE) n°1169-2011 – intentional presence or absence

3 In concentration less than 10 mg/kg or 10 mg/liter in SO<sub>2</sub> unit

4 Raw material materials stemming from organic farming

*Information contained in this technical data sheet, especially in the paragraph for product use, is in accordance with the present state of our knowledge on the flavouring and additives legislation. The user must verify the conformity with the legislation, in function of the application and the country for marketing.*

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