

TECHNICAL PRODUCT SPECIFICATION

Product Description: Coconut Flv
 Frey+Lau Article-No.: P0620305

Physical Data

Appearance: liquid, greenish yellow
 Sensoric profile: When used properly typical
 sensoric profile with following characteristic:
 creamy, sweet, typical
 Flashpoint: >100°C
 Relative density (d20/4) 1,131 ... 1,151
 Refractive index (nD20): 1,422 ... 1,442
 Optical rotation (a20): -5° ... +5°

Impurities

According to EC Flavour-Directive EEC 88/388.

Arsenic (As): max. 3 ppm
 Cadmium (Cd): max. 1 ppm
 Mercury (Hg): max. 1 ppm
 Lead (Pb): max. 10 ppm

Microbiology

According to Art. 11 and annex III, 882/2004/EC.

Coloni forming units: max. 1.000/g
 Yeast: max. 100/g
 Osmotolerant yeast: max. 100/g
 Moulds: max. 100/g
 Enterobacteriaceae: max. 10/g
 Coliform organisms: negativ in 0,1g
 Escherichia coli: negativ in 1g
 Salmonella: negativ in 50g
 Staphylococcus aureus: negativ in 1g
 Listeria monocytogenes: negativ in 1g
 Pseudomonades: max. 10/g
 Clostridium ssp.: max. 10/g
 Bacillus cereus: max. 10/g

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Nutritional Values

Nutritional values are calculated in accordance with:

- Codex Alimentarius 'Guidelines on Nutritional Labelling (CAC/GL-2-1985 (Rev. 1 - 1993))'.
- IOFI Information Letter No. 1295: 'Calorific value of flavourings'.

Ethanol (Weight%):	0,0
Ethanol (Vol.%):	0,0
Energy (kcal/100g):	2
Energy (Kj/100g):	7
Proteins (g/100g):	0
Carbohydrates (g/100g):	0
Sugars (g/100g):	0
Fat (g/100g):	0
Fibres (g/100g):	0
Ashes (g/100g):	0
Cholesterol (g/100g):	0
Sodium chloride (g/100g):	0

Storage and Handling

Storage:	In tightly closed, preferably full containers in cool and dark storage area. Protect from light.
Storage temperature:	Recommended storage temperature 10-20 °C.
Minimum shelf life:	In suitable, originally closed containers minimum 36 months. Analyse the material before use if used after minimum shelf life.

Information on the Producer

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