

TECHNICAL PRODUCT SPECIFICATION

Product Description: Bubble Gum Flavour

Article-No.: P0608220

Physical Data

Appearance (according to FL M-AP-001): liquid, clear, yellow

Sensoric profile (according to FL M-SP-002): When used properly typical sensoric profile with

following characteristic: fruity, strong/intensive

Flashpoint (according to FL ASTM D6450): 29 °C

Relative density (according to FL EuAB 2.2.5): 0.866 ... 0.886 (d20/4) Refractive index (according to FL EuAB 2.2.6): 1.419 ... 1.439 (nD20) Optical rotation (according to FL EuAB 2.2.7): +27° ... +37° (a20)

Nutritional Information

References: Codex Alimentarius "Guidelines on Nutritional

Labelling (CAC/GL-2-1985)"; IOFI "Information Letter

No 1438 - Energy value of flavourings"; calculated

average values

Ethanol: 0.00 Weight %

0.00 Vol.%

Energy: 2 kcal/100 g

10 kJ/100 g

 Proteins:
 0.0 g/100 g

 Carbohydrates:
 0.0 g/100 g

Sugars: 0.0 g/100 g Fat: 0.0 g/100 g

Fibres: 0.0 g/100 g Sodium chloride: 0.0 g/100 g



Suitability for Vegetarian Diets

Ovo-lacto-vegeterian¹: Yes Vegan²: Yes

Recommended Application

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Primary application	Secondary application	Recommended dosage
Sweets	Hard boiled sweets	0,2-0,3%
Sweets	Toffees	0,1-0,2%
Sweets	Chewing Gum	0,8-1,0%
Sweets	Jellies	0,1-0,2%
Sweets	Bonbons (sugar-coated)	0,2-0,3%
Sweets	Comprimates	0,8-1,0%
Sweets	Chocolate	0,2-0,3%
Sweets	Fillings	0,1-0,2%
Sweets	Fatty fillings	0,2-0,3%
Sweets	Spreads	0,2-0,3%
Cereal	Crunchy cereal	0,2-0,3%
Cereal	Cereal bar	0,2-0,3%
Bakery	Cakes & Biscuits	0,1-0,2%
Milk products	Fruit preparation	0,2-0,3%
Milk products	Yoghurt	0,05-0,1%
Milk products	Ice-cream	0,05-0,1%
Dessert/Pudding	Instant Pudding/Dessert	0,05-0,1%
Tea	Black tea	2,0-4,0%
Tea	Green tea	1,0-2,0%
Tea	Fruity tea	2,0-4,0%
Tea	Herbal tea	2,0-4,0%
Tea	Rooibush tea	2,0-4,0%
Beverages	Alcoholic beverages	0,1-0,2%
Beverages	Sirupy & Preparation for beverages	0,4-0,8%
Tobacco	Hookah tobacco	3,0-4,0%
Oral Care	Toothpaste	0,2-0,5%

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. If used after minimum shelf life, the material

Revised on:

Release date:

21.01.2016

24.10.2018

has to be analyzed properly.

¹ (no meat products contained)

² (no animal products contained including honey)



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The information regarding recommendations for use is non-binding. Therefore, we assume no liability for this information. Rather, the customer is responsible for ensuring the suitability of the product for the intended use, dosage, and marketability as well as legally compliant labeling of the product and/or processed products made from it, taking into account all valid legal requirements and, where applicable, pertinent directives and/or guidelines.

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