



DATA SHEET

ARÔME LIQUIDE FLEUR D'ORANGER

Product code	BR022
Product description	Yellow liquid with the taste and odour of orange blossom
Solubility	Soluble in water and alcohol
Use level	Starting at 0,5% - 2% in the finished product. Note: Usage may vary with the application.
Specifications	Specific Gravity (20°C) : 1,031 +/- 0,05 Refractive index (20°C) : 1,434 +/- 0,02 Alcohol content : 0%Vol. +/- 1% Flash Point : > 100°C
Flavouring ingredients	Flavouring substances
Non flavouring ingredients	Propylene glycol E1520 (94%)
Storage	Product should be stored in a cool dry place away from direct sunlight and tightly sealed in the original containers. Under these conditions the product is stable for 12 months minimum
Labelling recommendation	Flavouring, or Orange blossom flavouring (according to regulation EC 1334/2008)
Legislation	Complies with regulation CE 1334/2008 (for aromas)
Biocompatibility	This product is not biocompatible

Update : 28/02/22

Note: Food flavouring for industrial use. Any specification has been written to the best of our knowledge on the date indicated. It is in fact the responsibility of the user to ensure the conditions and possibilities of use of the aroma, in particular concerning the conditions and regulations required by law. In case of contest only the appropriate legal texts, on the date of establishment of this document, will apply.

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Known or claimed sources of food allergy/intolerance according to the Regulation EC 1169/2011 on the provision of food information to consumers.

In the table below we have indicated by "Yes" the compounds that we know to be present and by "No" those we presume absent.

The following information is given to the best of our current knowledge.

Allergen or products thereof	Presence of the allergen Or products thereof Yes / No
Cereals containing gluten	No
Crustaceans	No
Eggs	No
Fish	No
Peanuts	No
Soybean	No
Milk	No
Nuts	No
Celery	No
Mustard	No
Sesame Seed	No
Sulfure Dioxide and Sulphitte	No
Lupin	No
Mollusc	No

Genetically Modified Organisms (G.M.O.) - (Directive CE 1829/2003 & 1830/2003 and 298/2008)

In the table below, we have indicated by "Yes" the compounds that we know to be present and by "No" those that we presume to be absent.

The following information is given to the best of our current knowledge.

Soybean	No
Soybean derivatives	No
Corn	No
Corn derivatives	No

This flavouring does not contain GMO neither GMO derived ingredients and at no stage of the fabrication process does the product comes into contact with GMO.

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Microbiological data

Total count	< 3 000 CFU/ g
E.Coli	< 10 CFU/ g
Total coliforms 30°C	< 100 CFU/ g
Moulds	< 300 CFU/ g
Yeasts	< 300 CFU/ g

Heavy metals :

This product complies with the requirement of EC 1881/2006 setting maximum levels for certain contaminants in foodstuffs.

Pesticides :

This product complies to the 396-2005 EC regulation on maximum residue levels of pesticides in or on food and feed of plant and animal origin.

Ionisation treatment :

This product has not undergone an ionising treatment and complies with EC Directives 1999/2 and EC 1999/3 on foodstuffs and food ingredients treated with ionising radiation.

Limited substances (Annex III of Regulation EC 1334/2008):

None

Packaging compliance

Packaging of the products complies with the current European regulations (in particular regulations EC 1935/2004 and EU 2020/1245).

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