

TECHNICAL DATA SHEET

Trade name : **SMOKE FLAVOUR**
Product code : **FFB6002**

ORGANOLEPTIC CHARACTERISTICS :

Physical state : Liquid
Colour : Brown
Odour / Taste : Smoke

PHYSICO-CHEMICAL DATA :

Without alcohol

➤ Density : 1.096

- Benzo(a)pyrene : < 10 ppb
- Benzo(a)anthracene : < 20 ppb
- HAP 4 : < 50 ppb

*(Sum of benzo(a)pyrene, benz(a)anthracene, benzo(b)fluoranthene et chrysene according to regulation UE N°835/2011)***BACTERIOLOGICAL SPECIFICATION :**

No bacteriological analysis required for solvent or this carrier.

LEGAL COMPOSITION :

- **Flavouring agents :**
Smoke flavour
- **Solvents / Carriers :**
Polysorbate 80 24.38 %
Propylene glycol (E1520) 2.04 %

Legal declaration : According to 1334/2008/EEC regulation → Smoke flavour**Allergens** : According to the EEC regulation N°1169/2011(INCO) → None

Non ionised product (directive 1999/2 CEE of the 22/02/99).

This product doesn't contain genetically modified ingredients (CE regulation 1829/2003 and 1830/2003).

Halal and Kosher

Geographical origins : France, USA

DIRECTION FOR USE:

Maximum usage rate authorized according to EEC regulation N°1321/2013 :

Primaries smoke products used → Scansmoke PB1110 Code SF-001
 Scansmoke SEF7525 Code SF-004
 Tradismoke Amax Code SF-007

Categories	Maximum usage (g/kg)
1.7.3. Edible cheese rind	1.30
1.7.5. Processed cheeses	1.30
2. Fats and oils and fat emulsions (type water-in-oil)	0.21
8.1.2. Meat preparations as defined by Regulation (EC) No 853/2004	4.59
8.2. Processed meat	4.59
9.2. Processed fish and fishery products including crustaceans and molluscs	4.59
9.3. Fish roe	4.59
12.2 Herbs, spices, seasonings and condiments	1.31
12.5 Soups and broths	0.63
12.6 Sauces and like products	1.19
14.1 Non-alcoholic ("soft") beverages, excl. dairy products	0.13
14.2. Alcoholic beverages, incl. alcohol-free and low-alcoholic counterparts	0.13
15. Ready-to-eat savouries	1.25

Storage :

Store at room temperature (10 – 25°C) away from light and moisture in tightly sealed original packaging. Do not store in a cold place under 5°C.

Shelf Life :

12 months.

The opinions expressed herein are those of qualified personnel. Since the use of the product and the conditions of use of the product are not within our control, it is the users to determine the conditions of safe use of the products. Product destined for the fabrication of foodstuff. Limited usage