



TdS

8436581680034 - CRITICAL FLAVOURING

AR. CRITICAL 8436581680034

(Product Code: 8436581680034)

Brussels Tariff No. : 33021090

SPECIFICATIONS

GENERAL DESCRIPTION

Appearance:	Colourless liquid
Odour Description:	Fresh, terpenic, camphoraceous
Flavour Description:	Fresh, terpenic, camphoraceous
Uses:	Please check with the Flavour Dpt. (aromas@caliterpenes.com)
Classif. according to 1334/2008:	Flavouring

COMPOSITION*

Additives, Carriers, Ingredients: not added

() Ingredients declared according to EC Council Regulation No 1333/2008 of 16 December 2008 regarding food additives and subsequent modifications. Flavour limitation in final product is subject to consultation of current legislation by the customer.*

Limited substances according to Annex III EC Reg.1334/2008: Estragole 0.01%

PHYSICOCHEMICAL PROPERTIES

Density (20/4):	0.838-0.878 (GC/M-1)
Refractive Index n_D (20°C):	1.454-1.494 (GC/M-2)

GMO INFORMATION

In recognition of EU Directives 1829/2003/EC and 1830/2003/EC, we inform that this product, to the best of our knowledge and belief:

- is not produced from genetically modified organism
- does not contain ingredients produced with genetically modified organism
- does not require labelling as containing or being produced from/with materials/processing aids containing genetically modified organism as defined in the above mentioned directives.

Therefore, no labeling according the regulations (EC) 1829/2003 and 1830/2003 will be needed necessary.

BSE and TSE DECLARATION

For the manufacture of the following product no raw material, process aids and/or additives used were from specified risk materials from bovine, ovine and caprine animal species as defined in the commission's decision 2000/418/EEC. This product does not contain any ingredient of animal origin or derived from animals. Therefore, to the best of our knowledge and belief, Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE) should not be a concern with the use of the product.

FOOD ALLERGEN INFORMATION

In recognition of Regulation 1169/2011, we confirm according to our knowledge this product has not been obtained from and/or has not been in contact during production with the following potential food allergens and therefore their presence is not probable in mentioned product:

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Allergen	+ / -	ingredient containing the allergen
Cereals containing gluten and products thereof	-	
Crustaceans and products thereof	-	
Eggs and products thereof	-	
Fish and products thereof	-	
Peanuts and products thereof	-	
Soybeans and products thereof	-	
Milk and products thereof (including lactose)	-	
Nuts and products thereof	-	
Celery and products thereof	-	
Mustard and products thereof	-	
Sesame seeds and products thereof	-	
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	-	
Lupin and products thereof	-	
Molluscs and products thereof.	-	

HEAVY METALS DECLARATION

The product complies with the following requirements regarding heavy metals:

Arsenic: max. 3ppm

Lead: max. 10ppm

Mercury: max. 1ppm

Cadmium: max. 1ppm

IONISATION INFORMATION

In recognition of EU Directive 1999/2/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 February 1999 on the approximation of the laws of the Member States concerning foods and food ingredients treated with ionising radiation, we herewith inform that not ionisation/irradiation treatment has been applied to the product on our behalf.

STORAGE AND PACKAGING

Packaging: HDPE inside lined drums of 25, 50, and 200Kg net weight
Aluminum containers of 50ml, 100 ml, 250 ml net volume.
Aluminum containers of 1/2, 1, 2, 5 and 10Kg net weight
HDPE containers of 5 and 10Kg net weight
Cristal containers of 1ml, 5ml y 10ml net volume.

Storage Conditions: In full and hermetically closed container (preferably original) in a cool, dark and dry place. Avoid exposures to light and heat sources.

Best Before: 12 months. After this period a reanalysis is advised.

TRANSPORT AND SAFETY INFORMATION

See *Material Safety Data Sheet (MSDS)*

This product complies with the European food legislation effective at present (EC Reg. 1334/2008). All information has been carefully processed and represents our current knowledge. Due to raw material employed and production characteristics, the data for this product included in these specifications may vary within acceptable tolerances. Therefore we cannot guarantee the accuracy of this specification.

The information related to food allergens has been given according to the information given by our suppliers. We have implemented a HACCP combined with Allergen Policy minimizing cross contamination of allergens but we are unable to guarantee absolute absence.

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