# TECHNICAL DATA SHEET

## Product

**Name:** Wine-liqueur Flavour
**Article number:** 91138E
**Application:** food and beverage
**recommended declaration**
**LIV (1169/2011/EG):** **Flavour**

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## Recommended dosage

Dosage: **2.0 - 6.0 g/kg food and beverage**

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## Ingredients

(In descending order of the weight percentages. Ingredients according to the Aroma Regulation 1334/2008 / EG)

**Flavouring component:** flavouring chemicals, flavouring extract
**Other ingredients:** Glycerine (E-422), Ethanol
**Restricted substances according to Annex I and Annex III:** No

The percentages relate to amounts actually added and not to an analytically verifiable content. The additives used meet the specifications according to the current version of EU Regulation 231/2012 / EU.

**maximum dosage:** Please note the maximum amounts of additives according to ZuV 817.022.31 (EU: 1333/2008 / EG) under "Other ingredients". Please contact Günter Aroma if you need specific information.

It is the responsibility of our customers to ensure that the aroma is used and dosed in accordance with the applicable legislation or regulations.

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## Storage and handling

**Shelf life:** 365
**Storage conditions:** 2-10°C, vor Licht geschützt / protected from light
**Note:** Use open containers immediately and close them well again

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## Health Certificate

This product does not contain any toxic components which, when used as intended and to the best of our knowledge today, are likely to damage public health. Therefore, it can be used for the production of food in Switzerland, as well as in all countries of the European Union.
The product is manufactured in our factory in Switzerland according to the highest purity criteria.

When using this product in various applications, the user / customer is responsible for ensuring that all applicable laws and regulations, including the general understanding of traffic, are adhered to.

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## Nutritional Statement

**Nutritional information:** Due to the small amount used, the influence of flavors on the nutritional value of the food produced with them is negligible. LIV, 817.022.16 (Appendix 9) | EG 1169/2011 (Annex V)

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## Physico-chemical properties

**Density in g/ml (20°C) +- 0.02:** 1.149
**Ethanol content [vol%]:** 20.00%

Product:

91138E Wine-liqueur Flavour

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|---|---|
| **Solubility:** | watersoluble |
| **Aroma profile:** | typical, Brandy |
| **Color:** | light-brown |
| **State:** | viscous |

## Heavy metals

| | limits |
|---|---|
| **Zinc:** | max. 25.00 mg/kg |
| **Copper:** | max. 30.00 mg/kg |
| **Arsenic:** | max. 1.00 mg/kg |
| **Cadmium:** | max. 1.00 mg/kg |
| **Mercury (Hg):** | max. 0.05 mg/kg |
| **Lead (Pb):** | max. 2.00 mg/kg |

## Microbiological limit values

| | KBE/g |
|---|---|
| **Aerobic mesophilic bacterial count:** | < 1000 |
| **Lactic acid bacteria:** | < 100 |
| **Yeasts:** | < 100 |
| **Molds:** | < 100 |
| **Coliform germs:** | < 10 |
| **Enterobacteriaceae:** | < 10 |
| **E.Coli:** | not detectable in 1g |
| **Staphylococcus koagulase-pos:** | not detectable in 1g |
| **Salmonellas:** | not detectable in 25g |

| Allergen declaration: | (gemäss Verordnung 1169/2011/EU) | contain | Cross contamination excluded |
|---|---|---|---|
| **Cereals containing gluten and products derived therefrom** | | No | Yes |
| **Crustaceans and crustacean products** | | No | Yes |
| **Eggs and egg products** | | No | Yes |
| **Fish and fish products** | | No | Yes |
| **Peanuts and peanut products** | | No | Yes |
| **Soy and soy products** | | No | Yes |
| **Milk and milk products (including lactose)** | | No | Yes |
| **Nuts and products made from them** | | No | Yes |
| **Celery and celery products** | | No | Yes |
| **Mustard and mustard products** | | No | Yes |
| **Sesame seeds and sesame seed products** | | No | Yes |
| **Sulfur dioxide and sulfites in a concentration of more than 10 mg / kg or 10 mg / l, given as SO2** | | No | Yes |
| **Lupine and lupine products** | | No | Yes |
| **Molluscs and mollusc products** | | No | Yes |

This information is based in particular on information from our upstream suppliers. To the best of our knowledge, the answer “no” indicates the absence of these substances. However, it does not guarantee the complete absence of these substances.

## GMO-Declaration

(according to 1829/2003 / EG and 1830/2003 / EG)

We hereby confirm that this product does not have to be labeled in accordance with the currently applicable food law regulations on

91138E Wine-liqueur Flavour

labeling, approval and traceability of genetically modified food and feed. Should this actual situation change, we will notify you in accordance with the aforementioned legal requirements for the traceability of GMO food and feed

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## Pesticide residues:

Aromas can contain aroma extracts (see composition) which are obtained from plant materials using physical methods (extraction, distillation, cold pressing). Due to the processes used, it cannot be excluded that these aroma extracts contain traces of pesticides. However, due to the complex composition of our products, it is not possible to give exact quantities of pesticide residues. We ask for your understanding

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## Treatment with ionizing radiation

The product was made without the use of ionizing radiation.

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## Additional Information

| | | |
|---|---|---|
| **Kosher conform:** | Yes | (kosher certified) |
| **Halal conform:** | Yes | |
| **Contain egg or egg products:** | No | |
| **Use of palm oil / oil derivatives:** | No | |
| **Flavour is vegan:** | Ja | |

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## Transport

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|---|---|
| **Customs tariff number:** | 3302.1000 |
| **Dangerous good:** | Nein |
| **country of origin:** | Schweiz |

**EAN: 7-640170-494372**

This is a computer-made printout and is therefore not signed.
The information above corresponds to our best knowledge. All information remains valid until the change is published.