TECHNICAL DATA SHEET

Product

Name: Cinnamon Flavour natural
Article number: 91144E
Application: food and beverage
recommended declaration
LIV (1169/2011/EG): **Natural Flavour**

Recommended dosage

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

Ingredients

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

Flavouring component: Natural flavouring chemicals, Natural flavouring extracts
Other ingredients: Glycerine (E-422), Propylene glycol (E-1520) (19.4%)
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.

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

---

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.

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)

Physico-chemical properties

Density in g/ml (20°C) +- 0.02: 1.218
Ethanol content [vol%]: 0.00%

Product:

91144E Cinnamon Flavour natural

Solubility:	watersoluble
Aroma profile:	typical, Cinnamon
Color:	clear
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

91144E Cinnamon Flavour natural
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

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

Treatment with ionizing radiation

The product was made without the use of ionizing radiation.

Additional Information

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

Transport

Customs tariff number:	3302.1090
Dangerous good:	Nein
country of origin:	Schweiz

EAN: 7-640170-494433

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.