

 <p>Date: 28/03/24 Version: 2.0</p>	<p>The Flavorist aroma's UNICO HORECA Bilzerbaan 66 3620 Lanaken Belgium BE0775930120</p> <p>0032 467 011 898 Wietse@theflavorist.be</p>
<p>Product: Natuurlijk gebraden biefstuk poeder aroma Product code: 9015</p>	

Storage-/ transport conditions:	cool, dark and dry																				
Shelf life:	365 days																				
Product description:																					
Appearance:	brown, powder																				
Material safety data sheet:	on request																				
Packaging:	cardbox with PE inliner																				
Taste description:	typical roasted meaty																				
Flavouring ingredients:	flavouring preparations natural flavouring substances																				
Other ingrendients:	maltodextrine salt sodium diacetate citric acid dextrose lactic acid sugar calcium lactate vegetable oil (coconut) gum arabic calcium carbonate silicon dioxide0,040 % modified starch potassium citrate triacetine0,003 %																				
Recommended Labelling:	natural flavouring																				
Smoke Flavouring:	no																				
Recommended dosage:	as required																				
Ethyl alcohol content:	no content																				
Microbiological Data:	Flavours, savoury, powder <table><tr><td>Parameter</td><td>Unit</td><td>Warning level</td></tr><tr><td>Total plate count</td><td>CFU/g</td><td>< 1.0 * 10^5</td></tr><tr><td>Moulds</td><td>CFU/g</td><td>< 1.0 * 10^3</td></tr><tr><td>Yeasts</td><td>CFU/g</td><td>< 2.5 * 10^2</td></tr><tr><td>E.coli</td><td>CFU/g</td><td>< 1.0 * 10^2</td></tr><tr><td>Salmonella</td><td></td><td>negative in 25 g</td></tr></table>			Parameter	Unit	Warning level	Total plate count	CFU/g	< 1.0 * 10^5	Moulds	CFU/g	< 1.0 * 10^3	Yeasts	CFU/g	< 2.5 * 10^2	E.coli	CFU/g	< 1.0 * 10^2	Salmonella		negative in 25 g
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Heavy metals:	(based on the former Flavour Guideline 88/388/EWG) Arsenic (As) < 3 ppm Cadmium (Cd) < 1 ppm Lead (Pb) < 10 ppm Mercury(Hg) < 1 ppm																				
Chemical-Phvsical datas:	***																				

Product:
Natuurlijk gebraden biefstuk poeder aroma
Product code: 9015

Cat.	Allergen	does contain	requires marking
I	Cereals contain gluten and products thereof (wheat, rye, barley, oats, spelt, kamut or their hybridised strains)	no	
II	Crustaceans and products thereof	no	
III	Eggs and products thereof	no	
IV	Fish and products thereof	no	
V	Peanuts and products thereof	no	
VI	Soy and soyderivates	no	
VII	Milk and products thereof (incl. Lactose)	no	
VIII	Nuts and nut derivates (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut, macadamia nut, Queensland nut)	no	
IX	Celery and products thereof	no	
X	Mustard and products thereof	no	
XI	Sesam and products thereof	no	
XII	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/l expressed as SO ₂	no	
XIII	Lupines and products thereof	no	
XIV	Molluscs and products thereof	no	
1	Beef and products thereof	no	
2	Pork and products thereof	no	
3	Chicken and products thereof	no	
4	Azo dye (e.g E102, E110,E122)	no	
5	Benzoic acid (E210) and Benzoat (E211-213)	no	
7	Yeast und Yeast derivates	yes	no
8	Cacao	no	
9	Maize and products thereof	yes	n.n.
10	Umbelliferae	no	
11	Natural Vanilla and Vanillin/Ethylvanillin	no	
12	Citrus fruits	no	
13	Sodiumglutamate E 621	no	
Note: "yes" documents the presence of substances according to recipe. "no" indicates - to the best of our knowledge - the absence of substances. The information is checked carefully.			
Additional information			
Average nutritional value per 100g (calculated)		value	unit
energy		1.052	kJ
energy		247	kcal
fat		0,8	g
- of which saturated fatty acids		0,3	g
- of which mono unsaturated fatty acids		0,4	g
- of which poly unsaturated fatty acids		0,2	g
- oh which trans fatty acids		0,0	g
carbohydrate		24,9	g
- of which sugars		4,7	g
- of which polyols		0,0	g
- of which starch		2,3	g
fibre		2,1	g
protein		29,4	g
salt / salt equivalent		21,9	g
sodium		9,1	g
GMO: labelling according to regulation(EC) No 1829/2003 (22.09.2003)			

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The product is required to label according to regulation (EC) No 1829/2003 and regulation (EC) No 1830/2003.		no	
The product contains GMO's.		no	
Irradiation:	All raw materials and the final product are not treated with ionising radiation.		
REACH Regulation:	The above mentioned product is designed for use in food. For any other applications please contact your responsible sales manager.		
Retraceability:	The traceability of the above mentioned product is established at all stages of production, processing and distribution (based on Regulation (EC) 178/2002). There are exceptions for samples sent by R&D.		
Customs tariff no:	33021090		
Product Suitability			
Halal Kosher ## If a product is needed kosher- or / and halal-certified, this information must be communicated together with the order. Only then it will be ensured that the product is produced accordingly. A subsequent certification of an already produced product is not possible.	<u>suitable</u> yes yes	<u>certified ##</u> *** ***	
Ovo-Lacto-Vegetarian (no fish and meat) # Vegan (no animal products) # # excluded packaging and pre-stage by production	<u>suitable</u> yes yes		

*** These values are not yet determined or generally not available for this product.
Please contact us if you need these data, we willingly provide them to you if available.

The product has to be protected from temperatures below 4°C. Opened containers are to be closed firmly immediately after use and should be used as soon as possible. During store changes may be noted in the colour of this flavour. Variances in colour are typical for these types of flavour and will not affect the sensorial or technological properties.

This product corresponds to the European regulation of flavourings 1334/2008 (actual version) and the European regulation of food additives 1333/2008. Above mentioned information does neither release customer / user from their duty to care nor from their own control. For use of this product abroad, the respective national legal regulations are to be considered.

Usage in food for special groups of final consumers is not provided and / or requires further control. Please feel free to contact us if you need more information about this topic.

This product information is for information only and is not subject to updating.

This document is general automatically and is valid without signature.