

# THE FLAVORIST

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Version: 2.0

The Flavorist aroma's  
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## Product:

Natuurlijk umami poeder aroma

**Product code: 4424**

Appearance:	Powder		
Ingredients:	Flavouring ingredients: natural flavouring preparations		
	Other ingredients: sunflower oil		
Recommended declaration (*):	natural flavouring		
(*) When used in another food product.			
Nutritional data per 100g (*):			
	Lipids:	ca	0,1 g
	Saturated:	ca	0,0 g
	Proteins:	ca	38,8 g
	Carbohydrates:	ca	9,2 g
	Sugars:	ca	6,5 g
	NaCl:	ca	35,5 g
	Sodium:	ca	14,5 g
	Energy value (kCal):	ca	207
	Energy value (kJ):	ca	879
(*) : calculated values			
Microbiological data:			
	Total plate count:	<10E7	cfu/g
	Yeasts&Moulds:	<10E4	cfu/g
	Coliforms:	<10E3	cfu/g
Dosage:	Recommended: 2-5/1000		Max: >10/1000
Packaging:	20kg in blue poly-ethylene bag		
Shelf life:	2 year if kept in a well closed packaging and dry and cool stored in a dark area; if stored for longer, the product should be re-evaluated before use.		
Sensory evaluation:	Dosage as specified in water.		
Additional info:	Free from irradiation		
Origin:	Belgium		
Legislation:	Product complies with E.U. Regulation 1334/2008 (and its attachments). It's the customer's responsibility to ensure that this product and the dosage are permitted, according to the relevant laws and regulations, in their country. Product intended to be used in food.		
Important:	All mentioned indications refer to the flavour or seasoning only and do not apply to the flavoured final product.		

Information in this publication is believed to be accurate and is given in good faith, but it is for the customer to satisfy itself of the suitability for its own particular purpose.  
No representation, warranty or guarantee is made as to its accuracy, reliability or completeness.

<p align="center"><b>Product:</b>  Natuurlijk umami poeder aroma  <b>Product code:</b> 4424</p>
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<b>LeDa list</b>
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Legal allergens			Additional allergens		
LeDa code	Allergen	+/-	LeDa code	Allergen	+/-
1.0	Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)	-	20.0	Lactose	-
2.0	Crustacean	-	21.0	Cocoa	-
3.0	Egg	-	22.0	Glutamate (E620-E625)	-
4.0	Fish	-	23.0	Chicken	-
5.0	Peanuts	-	24.0	Coriander	-
6.0	Soy	-	25.0	Corn	-
7.0	Milk	-	26.0	Legume	-
8.0	Nuts	-	27.0	Beef	-
9.0	Celery	-	28.0	Pork	-
10.0	Mustard	-	29.0	Carrots	-
11.0	Sesame	-			
12.0	Sulfur dioxide and sulphites (E220-E228) at concentrations >10 ppm expressed as SO <sub>2</sub>	-			
13.0	Lupine	-			
14.0	Molluscs	-			

General remark regarding allergens:

Considering the presence of certain allergens in our production facilities, certain allergens can be present through cross contamination.

This product can contain traces of: milk, egg, soy, gluten, celery, mustard, sulfite.

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The manufacturer states on its honor that it does not use raw materials coming from GMO origin in its productions.

In case of presence of corn and/or soya and/or rape and/or other species of which the GMO culture is authorized (ingredients/additives), our suppliers of raw materials give us the guarantee of a conventional origin, with a limit of 0,9% coming from GMO in case of crossed contamination (according to the European regulation 1829 and 1830 2003).

The product we deliver :

- Either is free from ingredients or additives based on corn and/or soya and/or rape and or other species of which the GMO culture is authorized

- Or contains ingredients or additives based on corn and/or soya and/or rape and/or other species of which the GMO culture is authorized BUT with a guaranteed NON GMO origin

We assure you that the product described above does not need to be labeled according to the European regulation 1829 and 1830-2003/CE.

