

1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email: uncleroy@uncleroys.co.uk Web:www.uncleroys.co.uk

PRODUCT SPECIFICATION

| Product Name: | Red Cherry flavouring Natural |
|-------------------------|---|
| Product Family Code: | B20005SS |
| Product Base Code: | 1771 |
| Description: | A concentrated cherry flavour composition |
| Place of Manufacture: | United Kingdom |
| Customs Procedure Code: | 100018 |

The use of this product is subject to legislation restrictions as per Regulations (EC) No. 1333/2008. Monopropylene glycol and Triacetin have a combined maximum usage limit of 0.3% in food and 0.1% in beverages; please contact the technical team for guidance if any of these are used as a solvent or carrier in this product.

SUGGESTED APPLICATION

- 1. Beverage
- 4. Ice Cream

Confectionary
Bakery

- 3. Sauces
- 6. Fillings

PROPERTIES

Solvent:Monopropylene Glycol(95.00% w/w)Additives:AbsentPreservatives:AbsentLabel Declaration:Natural FlavouringsAroma:Characteristic Cherry notesTaste:True Cherry flavourSuitable for use in:EU, UK

STANDARD PACKAGING

50ML Glass Bottles 100ml, 250ml, 500ml, 1Ltr, 2.5Ltr, 5Ltr HDPE Tamper Sealed Containers Ambient temperature Away from direct light and strong odours

STORAGE CONDITIONS

SHELF LIFE

1 Year from manufacture date. Consume within one month of opening for best results Comestible Concoctions

1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:<u>uncleroy@uncleroys.co.uk</u> Web:www.uncleroys.co.uk

PHYSICAL PROPERTIES

| Specific Gravity (g/ml) at 20°C: | 1.0150 - 1.0550 |
|----------------------------------|-----------------|
| Refractive index at 20°C: | 1.4300 - 1.4440 |

MICROBIOLOGICAL PROPERTIES

| Total Plate Count: Yeasts: | <2000 Absent | E. Coli: Coliform: | Absent Absent |
|---|---|--------------------------|----------------------------|
| Moulds: | Absent | Salmonella: | Absent |
| NUTRITIONAL INFORMA | TION Average values per 100gm | | |
| Energy Kcal: Energy Kj: Carbohydrate: Polyols: Protein: Fat: | 380 Kcal 1590 Kj 95 gm gm gm gm The list is only comprised of relevant nu assumed as ZERO. | ıtritional components. A | ll other components can be |

DIETARY INFORMATION

| Lacto – vegetarian: | YES | Vegetarian: | YES |
|---------------------|-----|-------------|-----|
| Ovo - vegan | YES | Vegan: | YES |

GMO STATEMENT

Uncle Roy's Ltd is involved in the processing and blending of Flavours and Colours for supply to the Food Industry for a variety of uses. All of the ingredients that we use are of food grade quality. All ingredients are approved for use by the appropriate government bodies and comply with all current UK/EC legislation. We have recently audited our suppliers and we declare that to the best of our knowledge and intent, our products have not been manufactured via a Genetically Modified Organism (GMO) or derivative and that the product itself or any ingredient thereof does not contain any GMO. Traceability of our raw materials can be made through our own batch number and lot/batch number of our suppliers. Any new materials sourced will be checked before purchasing.



1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:<u>uncleroy@uncleroys.co.uk</u> Web:www.uncleroys.co.uk

ALLERGENS

| Nuts and products thereofNOCelery and products thereofNOMustard and products thereofNOSesame seeds and products thereofNO |
|---|
| Mustard and products thereof NO |
| Mustard and products thereof NO |
| |
| Secame seeds and products thereof NO |
| |
| Sulphur dioxide and sulphates NO** |
| Lupins and products thereof NO |
| Molluscs and products thereof NO |
| |
| |

** SO2 ,10mg/kg allergen labelling not required according to regulation (EU) 1169/2011 as amended.

The above list of allergens is in accordance with regulation (EU) 1169/2011 as amended.

LEGAL REQUIREMENTS

This product is in compliance with:

Council Regulation 93/315/EEC, setting basic principles of EU legislation on contaminants and food and Commission Regulation (EC) No 1881/2006 setting maximum limits for certain contaminants in food.

DISCLAIMER

The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without any guarantee, representation or warranty, express or implied on our part. We therefore disclaim to the fullest extent permitted by law, any and all warranties, including but not limited to, any implied warranties of satisfaction quality or fitness for a particular purpose. We accordingly also exclude all liability in connection with the purchaser's/user's use of the products or the information referred to herein. All such risks are assumed by the purchase/user. Further, the information contained herein is subject to change without notice. For the avoidance of doubt, however, nothing in this document excludes or limits our liability for death or personal injury caused by our negligence or for fraudulent misrepresentation.