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

PRODUCT SPECIFICATION

Product Name: Sticky Toffee Pudding flavouring Natural

Product Family Code: B20150SS Product Base Code: 3098

Description: A concentrated Sticky Toffee Pudding flavour composition

Place of Manufacture: United Kingdom

Customs Procedure Code: 33021010

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

Beverage
 Confectionary
 Sauces
 Ice Cream
 Bakery
 Fillings

PROPERTIES

Solvent: Monopropylene Glycol & Triacetin (97.73% w/w)

Additives: Absent Preservatives: Absent

Label Declaration: Natural Flavourings

Aroma: Characteristic Sticky Toffee Pudding notes

Taste: True Sticky Toffee Pudding flavour

Suitable for use in: EU, UK

STANDARD PACKAGING

50ML Glass Bottles 100ml, 250ml, 500ml, 1Ltr, 2.5Ltr, 5Ltr HDPE Tamper Sealed

Containers

STORAGE CONDITIONS

Cool temperature Away from direct light and strong odours

SHELF LIFE

1 Year from manufacture date. Consume within one month of opening for best results 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: 1.1200 - 1.180Refractive index at 20° C: 1.4190 - 1.4470

RESTRICTED SUBSTANCES Reg (EC) 1334/2008

NONE

NUTRITIONAL INFORMATION Average values per 100gm

Energy Kcal: 522 Kcal
Energy Kj: 2184 Kj
Carbohydrate: 23gm
Polyols: gm
Protein: gm
Fat: gm

The list is only comprised of relevant nutritional components. All other components can be

assumed as ZERO.

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.

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ALLERGENS

CATEGORY	PRESENCE	CATEGORY	PRESENCE
Cereals containing gluten and	NO	Nuts and products thereof	NO
products thereof			
Crustaceans and products thereof	NO	Celery and products thereof	NO
Eggs and products thereof	NO	Mustard and products thereof	NO
Fish and products thereof	NO	Sesame seeds and products thereof	NO
Peanuts and products thereof	NO	Sulphur dioxide and sulphates	NO**
Soybeans and products thereof	NO	Lupins and products thereof	NO
Milk and products thereof including	NO	Molluscs and products thereof	NO
lactose			

^{**} 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

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