

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

PRODUCT SPECIFICATION

| Product Name: | Vanilla Latte flavouring Natural |
|-------------------------|---|
| Product Family Code: | B21956SS |
| Product Base Code: | 1873/1499 |
| Description: | A concentrated coffee Latte 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 | (93.25% w/w) |
|----------------------|--------------------------------|--------------|
| Additives: | Absent | |
| Preservatives: | Absent | |
| Label Declaration: | Natural Flavourings | |
| Aroma: | Characteristic Vanilla Latte r | notes |
| Taste: | True Vanilla Latte flavour | |
| Suitable for use in: | EU | |

STANDARD PACKAGING

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

SHELF LIFE

Ambient temperature Away from direct light and strong odours 1 Year from manufacture date. Consume within one month of opening for best results. Comestible Concoctions

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PHYSICAL PROPERTIES

| Specific Gravity (g/ml) at 20°C: | 1.025 – 1.101 |
|----------------------------------|---------------|
| Refractive index at 20°C: | 1.428 – 1.446 |

MICROBIOLOGICAL PROPERTIES

| Total Plate Count: | <2000 | E. Coli: | Absent |
|----------------------|--|--------------------------|---------------------------|
| Yeasts: | Absent | Coliform: | Absent |
| Moulds: | Absent | Salmonella: | Absent |
| NUTRITIONAL INFORMAT | ION Average values per 100gm | | |
| | | | |
| Energy Kcal: | 373 Kcal | | |
| Energy Kj: | 1566 Kj | | |
| Carbohydrate: | 93.5 gm | | |
| Polyols: | gm | | |
| Protein: | gm | | |
| Fat: | gm | | |
| | The list is only comprised of relevant nu assumed as ZERO. | tritional components. Al | l 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.



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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 |
| |
| Secome seeds and products thereof |
| Sesame 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

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