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

PRODUCT SPECIFICATION

Product Name: Candyfloss flavouring Natural

Product Family Code: 20146 Product Base Code: 17328

Description: A natural flavouring 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

Beverage
 Confectionary
 Sauces
 Ice Cream
 Bakery
 Fillings

PROPERTIES

Solvent: Propylene Glycol (98.50% w/w)

Additives: Absent Preservatives: Absent

Label Declaration: Natural Flavourings

Aroma: Characteristic Candyfloss notes

Taste: Candyfloss flavouring

Suitable for use in: EU, UK

STANDARD PACKAGING

STORAGE CONDITIONS

SHELF LIFE

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

Containers

Cool temperature
Away from direct light and strong odours

1 Year from manufacture date. Consume within one month of opening for best results. 1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:uncleroy@uncleroys.co.uk Web:www.uncleroys.co.uk

PHYSICAL PROPERTIES

Specific Gravity (g/ml) at 20° C: 1.0325 - 1.0500Refractive index at 20° C: 1.4210 - 1.4370

MICROBIOLOGICAL PROPERTIES

Total Plate Count:<2000</th>E. Coli:AbsentYeasts:AbsentColiform:AbsentMoulds:AbsentSalmonella:Absent

NUTRITIONAL INFORMATION Average values per 100gm

Energy Kcal: 478 Kcal
Energy Kj: 1998 Kj
Carbohydrate: 24 gm
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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