

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:	Natural Chilli Flavour
Product Family Code:	20071
Product Base Code:	2496
Description:	A Chilli liquid concentrated flavour
Place of Manufacture:	United Kingdom
Customs Commodity 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

1. Beverage

2. Confectionary

Sauces
Fillings

4. Ice Cream

5. Bakery

**Please note this item is not suitable for use in water based beverages due to its natural oil solvent base.

PROPERTIES

Solvent:

Vegetable Oil

Additives:	Absent
Preservatives:	Absent
Label Declaration:	Natural Chilli Flavourings
Aroma:	Characteristic Chilli Notes
Taste:	True Chilli flavour
Suitable for use in:	EU, UK

STANDARD PACKAGING

STORAGE CONDITIONS

SHELF LIFE

25ML Glass Bottles 100ml, 250ml, 500ml, 1Ltr, 2.5Ltr, 5Ltr HDPE Tamper Sealed Containers

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

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PHYSICAL PROPERTIES

Specific Gravity (g/ml) at 20°C:	0.903 – 0.949
Refractive index at 20°C:	1.455 – 1.484
Soluble in water @ 20°C:	Insoluble in water

RESTRICTED SUBSTANCES Reg (EC) 1334/2008

NONE

NUTRITIONAL INFORMATION	Average values per 100gm
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YES

719 Kcal 2957 Kj 0 gm 80 gm	of which Saturates:	5 gm	
YES	Veg	etarian:	
	2957 Kj 0 gm 80 gm	2957 Kj 0 gm 80 gm of which Saturates:	2957 Kj 0 gm 80 gm of which Saturates: 5 gm

GMO STATEMENT

Ovo - vegan

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.

YES

YES

Vegan:



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ALLERGENS

PRESENCE	CATEGORY	PRESENCE
NO	Nuts and products thereof	NO
NO	Celery and products thereof	NO
NO	Mustard and products thereof	NO
NO	Sesame seeds and products thereof	NO
NO	Sulphur dioxide and sulphates	NO**
NO	Lupins and products thereof	NO
NO	Molluscs and products thereof	NO
	NO NO NO NO NO	NONuts and products thereofNOCelery and products thereofNOMustard and products thereofNOSesame seeds and products thereofNOSulphur dioxide and sulphatesNOLupins and products thereof

** 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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