

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 Basil Flavour
Product Family Code:	20086
Product Base Code:	2497
Description:	A Basil 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

Beverage
 Ice Cream

Confectionary
 Bakery

- Sauces
 Fillings
- **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 Flavourings
Aroma:	Characteristic Basil Notes
Taste:	True Basil flavour
Suitable for use in:	EU, Uk

STANDARD PACKAGING

100ml, 250ml, 500ml, 1Ltr, 2.5Ltr,

25ML Glass Bottles

Containers

5Ltr HDPE Tamper Sealed

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

Page: 1 / 3



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Specific Gravity (g/ml) at 20°C:	0.9030 - 0.9490
Refractive index at 20°C:	1.4550 - 1.4840
Soluble in water @ 20°C:	Insoluble in water

MICROBIOLOGICAL PROPERTIES

Total Plate Count:	<2000	E. Coli:	Absent
Yeasts:	Absent	Coliform:	Absent
Moulds:	Absent	Salmonella:	Absent

NUTRITIONAL INFORMATION Average values per 100gm

Energy Kcal:	720 Kcal		
Energy Kj:	3012 Kj		
Carbohydrate:	0 gm		
Fat:	80 gm	of which Saturates:	6 gm

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

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 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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