



UNCLE ROY'S

Comestible Concoctions

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

PRODUCT SPECIFICATION

Product Name: Coriander flavouring Natural
Product Family Code: 20129
Product Base Code: 2097
Description: A Coriander 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 | 3. Sauces |
| 4. Ice Cream | 5. Bakery | 6. Fillings |

PROPERTIES

Solvent: Ethanol (90.00% w/w)
Suggested Rate of Use: From 0.1%
Additives: Absent
Preservatives: Absent
Label Declaration: Natural Flavourings
Aroma: Characteristic Coriander Notes
Taste: True Coriander flavour
Suitable for use in: EU

STANDARD PACKAGING

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

STORAGE CONDITIONS

Ambient temperature
Away from direct light and strong
odours

SHELF LIFE

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:	0.821 – 0.892
Refractive index at 20°C:	1.359 – 1.452

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:	591 Kcal		
Energy Kj:	2449 Kj		
Carbohydrate:	0 gm		
Fat:	0 gm	of which Saturates:	0 gm

DIETARY INFORMATION

Lacto – vegetarian:	Vegetarian:	YES
Ovo - vegan	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 products thereof	NO	Nuts and products thereof	NO
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 lactose	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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