

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

PRODUCT SPECIFICATION

Product Name:	Vanilla Custard flavouring Natural
Product Family Code:	20020SS
Product Base Code:	1160
Description:	A concentrated vanilla custard 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

2. Confectionary 5. Bakery

- 3. Sauces
- 6. Fillings

PROPERTIES

Solvent:	Monopropylene Glycol	(95.10% w/w)
Additives:	Absent	
Preservatives:	Absent	
Label Declaration:	Natural Flavourings	
Aroma:	Characteristic Vanilla Custard	notes
Taste:	True Vanilla Custard flavour	
Suitable for use in:	EU, UK	

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:	0.991 - 1.041
Refractive index at 20°C:	1.424 – 1.452

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:	380 Kcal		
Energy Kj:	1590 Кј		
Carbohydrate:	95 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

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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