



# UNCLE ROY'S

## Comestible Concoctions

1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:[uncleroy@uncleroys.co.uk](mailto:uncleroy@uncleroys.co.uk) Web:[www.uncleroys.co.uk](http://www.uncleroys.co.uk)

### PRODUCT SPECIFICATION

Product Name: Toffee flavouring Natural  
Product Family Code: 20027SS  
Product Base Code: 1964  
Description: A concentrated toffee 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  | 2. Confectionary | 3. Sauces   |
| 4. Ice Cream | 5. Bakery        | 6. Fillings |

### PROPERTIES

Solvent: Monopropylene Glycol (93.05% w/w)  
Additives: Absent  
Preservatives: Absent  
Label Declaration: Natural Flavourings  
Aroma: Characteristic Toffee notes  
Taste: True Toffee 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

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



# UNCLE ROY'S

## Comestible Concoctions

1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:[uncleroy@uncleroys.co.uk](mailto:uncleroy@uncleroys.co.uk) Web:[www.uncleroys.co.uk](http://www.uncleroys.co.uk)

### PHYSICAL PROPERTIES

Specific Gravity (g/ml) at 20°C:	1.0380 – 1.0920
Refractive index at 20°C:	1.3580 – 1.5680

### 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:	372 Kcal
Energy Kj:	1556 Kj
Carbohydrate:	93 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.*



# UNCLE ROY'S

## Comestible Concoctions

1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:[uncleroy@uncleroys.co.uk](mailto:uncleroy@uncleroys.co.uk) Web:[www.uncleroys.co.uk](http://www.uncleroys.co.uk)

### **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**

The information contained herein is believed to be true and accurate. However, all statements, recommendations or suggestions are made without any guarantee, representation or warranty, express or implied on our part. We therefore disclaim to the fullest extent permitted by law, any and all warranties, including but not limited to, any implied warranties of satisfaction quality or fitness for a particular purpose. We accordingly also exclude all liability in connection with the purchaser's/user's use of the products or the information referred to herein. All such risks are assumed by the purchase/user. Further, the information contained herein is subject to change without notice. For the avoidance of doubt, however, nothing in this document excludes or limits our liability for death or personal injury caused by our negligence or for fraudulent misrepresentation.