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: Amaretto flavouring Natural

Product Family Code: 20135SS Product Base Code: 2661

Description: A concentrated amaretto 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

Beverage
 Ice Cream
 Confectionary
 Bakery
 Fillings

PROPERTIES

Solvent: Ethanol (97.00% w/w)

Additives: Absent Preservatives: Absent

Label Declaration: Natural Flavourings

Aroma: Characteristic Amaretto notes

Taste: True Amaretto 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

Cool temperature
Away from direct light and strong odours

SHELF LIFE

1 Year from manufacture date. Consume within one month of opening for best results. 1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:uncleroy@uncleroys.co.uk Web:www.uncleroys.co.uk

PHYSICAL PROPERTIES

Specific Gravity (g/ml) at 20° C: 0.803 - 0.844Refractive index at 20° C: 1.359 - 1.387

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: 644 Kcal
Energy Kj: 2667 Kj
Carbohydrate: 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.

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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 NO	NO Nuts and products thereof NO Celery and products thereof NO Mustard and products thereof NO Sesame seeds and products thereof NO Sulphur dioxide and sulphates NO Lupins 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

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.