



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: Yuzu flavouring Natural
Product Family Code: B21916SS
Product Base Code: 3103
Description: A concentrated Yuzu flavour composition
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 (60.00% w/w)
Additives: Absent
Preservatives: Absent
Label Declaration: Natural Flavourings
Aroma: Characteristic Yuzu Notes
Taste: True Yuzu 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 Web:www.uncleroys.co.uk

PHYSICAL PROPERTIES

Specific Gravity (g/ml) at 20°C: 0.809 – 0.851
Refractive index at 20°C: 1.397 – 1.425

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: 394 Kcal
Energy Kj: 1633 Kj
Carbohydrate: 0 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 Web: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.