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:	Hazelnut Chocolate flavouring Natural
Product Family Code:	20163
Product Base Code:	2280, 18269
Description:	A hazelnut chocolate flavour composition
Place of Manufacture:	United Kingdom
Customs Procedure 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:	Monopropylene Glycol	(91.1% w/w)
Additives:	Absent	
Preservatives:	Absent	
Label Declaration:	Natural Flavourings	
Aroma:	Characteristic Hazelnut Chocolate notes	
Taste:	True Hazelnut Chocolate flavour	
Suitable for use in:	EU	

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.

Issue 4: 04.02.22 **Uncle Roy's Limited - trading as - Uncle Roy's Comestible Concoctions**
VAT Reg No. GB814471342 - USFDA FFR No.10943126070 - Company Reg No = SC401930

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PHYSICAL PROPERTIES

Specific Gravity (g/ml) at 20°C:	1.032 – 1.083
Refractive index at 20°C:	1.392 – 1.478

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:	359 Kcal		
Energy Kj:	1505 Kj		
Fat:	0.0gm	of which saturates:	0.0gm
Carbohydrate:	67.3gm	of which sugars:	0.1gm
Fibre:	gm		
Protein:	gm		
Salt:	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
Halal:	YES uncertified	Kosher:	YES uncertified

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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