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

PRODUCT SPECIFICATION

Product Name: Sage flavouring Natural

Product Family Code: 20096 Product Base Code: 170281

Description: A Sage liquid concentrated flavour

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

(90% w/w) Solvent: Vegetable Oil

From 0.1% Suggested Rate of Use: Additives: Absent Preservatives: Absent

Label Declaration: **Natural Flavourings**

Aroma: Characteristic Sage Notes

Taste: True Sage flavour

Suitable for use in: EU

STANDARD PACKAGING

100ml, 250ml, 500ml, 1Ltr, 2.5Ltr,

STORAGE CONDITIONS 25ML Glass Bottles

Ambient temperature Away from direct light and strong

5Ltr HDPE Tamper Sealed odours

Containers

SHELF LIFE

1 Year from manufacture date. Consume within one month of opening for best results

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^{**}Please note this item is not suitable for use in water based beverages due to its natural oil content

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PHYSICAL PROPERTIES

Specific Gravity (g/ml) at 20° C: 0.910 – 0.933 Refractive index at 20° C: 1.436 – 1.466

RESTRICTED SUBSTANCES Reg (EC) 1334/2008

NONE

NUTRITIONAL INFORMATION Average values per 100gm

Energy Kcal: 810 Kcal
Energy Kj: 3330 Kj
Carbohydrate: 0 gm

Fat: 90 gm of which Saturates: 7 gm

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

CATEGORY	PRESENCE	CATEGORY	PRESENCE
Cereals containing gluten and	NO	Nuts and products thereof	NO
products thereof			
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	NO	Molluscs and products thereof	NO
lactose			

^{**} 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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