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: Peppermint Cream flavouring Natural

Product Family Code: 20170SS Product Base Code: 1499, 0046

Description: A concentrated peppermint cream 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**

Beverage
 Confectionary
 Sauces
 Ice Cream
 Bakery
 Fillings

#### **PROPERTIES**

Solvent: Monopropylene Glycol (95.25% w/w)

Additives: Absent Preservatives: Absent

Label Declaration: Natural Flavourings

Aroma: Characteristic Peppermint Cream notes

Taste: True Peppermint Cream 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. Minimum 6 months remaining. Consume within one month of opening for best results.

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1, Mosshill Estate, Ayr, Ayrshire, KA6 6BE Tel:01292263583 Email:<u>uncleroy@uncleroys.co.uk</u> Web:www.uncleroys.co.uk **PHYSICAL PROPERTIES** 

Specific Gravity (g/ml) at  $20^{\circ}$ C: 1.036 - 1.081Refractive index at  $20^{\circ}$ C: 1.425 - 1.449

## **MICROBIOLOGICAL PROPERTIES**

Total Plate Count:<2000</th>E. Coli:AbsentYeasts:AbsentColiform:AbsentMoulds:AbsentSalmonella:Absent

#### **NUTRITIONAL INFORMATION** Average values per 100gm

Energy Kcal: 381 Kcal Energy Kj: 1599 Kj

Fat: gm of which saturates: gm Carbohydrate: 95.25gm of which sugars: gm

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

#### **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 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

<sup>\*\*</sup> 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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