

QUALITY IS OUR MAIN INGREDIENT

Est 1995

DFI-588439V01

SPECIFICATION

Lobster Flavour S18158

DESCRIPTION

Description	Artificial Flavouring
Country of Manufacture	UK
Composition	Triacetin, artificial flavouring substances, flavouring preparations
Appearance	A clear colourless to cream coloured liquid
Storage	Store in the dark at 10°C to 20°C and protect from extremes of temperature
Shelf life	12 months stored in full sealed containers. If stored for longer the product must be re evaluated before use
Applications	Beverages, Confectionery, Bakery, Desserts, Etc
Dosage	From 0.1% W/W*

SPECIFICATIONS

Classification	Artificial Flavouring
Country of origin	UK, Germany, USA, China, India, France, Spain
Organoleptic Properties	Typical of lobster
Specific Gravity @ 20°C	1.11 - 1.15
Refractive Index @ 20°C	1.4075-1.4475
Solvent	Max 80 Triacetin
Colour	Absent
Preservatives	Absent
Other Additives	Absent
Nutritional Information	The nutritional content of flavourings, does not contribute to the nutritional value of foods due to the extremely low use. Nutritional data is available on request.

MICROBIOLOGICAL

Total plate count	Max 10,000 per gram
Total yeasts and moulds	Max 100 per gram
Salmonella	Negative in 25 grams

Exclusion of Liability

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