



PRODUCT SPECIFICATION

LEMON FLAVOURING FOODSERVICE

PRODUCT CODE: FS0522 FLAVOUR PROFILE: Tangy, traditional lemon

APPEARANCE: Yellow liquid

CLASSIFICATION: Flavouring

In accordance with EU Regulation (EC) No. 1334/2008

LABELLING SUGGESTION: Flavouring

In accordance with EU Directive 2000/13/EC

INGREDIENTS: Monopropylene Glycol

Water

Flavouring Substances

Natural Flavouring Preparations

Colour: Tartrazine

SPECIFIC GRAVITY: 1.02 - 1.04

PRESERVATIVE: Does not contain preservative

MICROBIOLOGY: Does not support microbial growth

COUNTRY OF ORIGIN: UK blended and packed

PACKAGING: 500 ml food grade HDPE bottles with tamper evident

cap. Packed 6 per cardboard outer.

STORAGE: Cool dry warehouse in original tightly sealed containers,

protected from direct sunlight.

SHELF LIFE: 12 months under recommended storage conditions

NUTRITIONALS: Due to low inclusion levels in the final product, the

nutritional contribution is negligible with regard to

protein, fat, carbohydrate and energy

GENETIC MODIFICATION: Does not contain genetically modified ingredients.

The food colour used in this preparation conforms to U.K. and E.U. legal requirements as detailed in Commission Directive 95/45 EC (26th July 1995) and amendments Purity Criteria for Colours, Sweeteners & Miscellaneous Food Additives (England) Regulations 2009 (2009 No. 891)

Regulation (EC) No. 1333/2008 Labelling of certain Food Colours "may have an adverse effect on activity and attention in children"

Packaging of this colour conforms with Regulation (EC) No. 1935/2004 Materials and Articles intended to come into contact with food.







Allergen data:

INGREDIENT	FREE FROM	SOURCE
Cereals containing gluten	Y	
(wheat, barley, rye, oats, spelt,		
kamut or their hybridised		
strains) and products thereof		
Crustaceans and products	Y	
thereof		
Eggs and products thereof	Y	
Fish and products thereof	Y	
Peanuts and products thereof	Y	
Soybeans and products thereof	Y	
Milk and products thereof	Y	
Nuts and products thereof	Y	
Celery and products thereof	Y	
Lupin and products thereof	Y	
Molluscs and products thereof	Y	
Mustard and products thereof	Y	
Sesame seeds and products	Y	
thereof		
Sulphur dioxide and sulphites	Y	
at concentrations of more than		
10mg/Kg or 10mg/litre		
expressed as SO ₂ Additives		
Animal Products: Beef	Y	
Animal Products: Pork	Y	
Animal Products: Poultry	Y	
Animal Products: Other	Y	
Suitable for Vegetarians	Y	
Suitable for Vegans	Y	
Suitable for Lactose Intolerants	Y	
Suitable for coeliacs	Y	
Kosher	Y	Not Passover
Halal	Y	Suitable but not certified
GM label required	N	
Irradiated Material	Y	

The information herein is, to the best of our knowledge, accurate. However, due to the complex and changing legislation, customers must satisfy themselves that any flavour they intend to incorporate into their product is permitted in the markets they intend to supply



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