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## **Technical Data Sheet**

# Kirscharoma P. (16903) Cherry aroma P. (16903)

#### PRODUCT INFORMATION

Natural Flavorings Solvent Vegetable oil 18.0% Aromatizing components Flavor extract(s) Carrier Maltodextrin 66.5% Dextrin 14 5% Origin Germany

Approx 0,10% Application concentration

SPECIFICATION METHOD ITEM

Appearance\* white to beige powder Visual Odor & Taste Acidic in Test medium Organoleptic Identification Positive TLC

Moisture 5% Karl Fischer titration

\*The color may vary

#### STATEMENTS

Use in the EU permitted in accordance with Regulation (EC) No. 1334/2008, Regulation (EC) No. Application

2065/2003 and Regulation (EC) No. 1333/2008.

Restrictions on use to be observed can be found in the document PERM\_EU -Permissibility EU Restriciton

(Restrictions of use in food categories).

Microbiology Bacterial Count: TAMC-Bacteria: 1,0E+04 cfu/g, Mold: 100 cfu/g, Yeasts: 100 cfu/g

According to Reg. (EC) 2023/915 for food supplements Contaminants **Pesticides** According to Reg. (EC) 396/2005 and amendments

GMO GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

Vegan Not Conform Conform Vegetarian

No allergens requiring labeling according to Reg. (EC) 1169/2011 Allergen status

Unintentional contact (traces) in the supply chain cannot be excluded.

## STORAGE AND HANDLING

Storage Store in a well-closed container away from moisture and direct sunlight, Temperatur 10 to 30 °C

Shelf Life 450 days if sealed and properly stored

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All above information according to the manufacturer / supplier

### Disclaime

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