

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-10-2021

## NIELSEN-MASSEY ORANGE EXTRACT

NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1073, X1074, X1085

PRODUCTION:  
74448



## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

Product name	Nielsen-Massey orange extract		
Production	74448		
Product code	Content	EAN	Packaging
X1073	60ml	025638860024	Glass bottle
X1074	118ml	025638860048	
X1085	530ml	025638860161	Plastic bottle

### 1.2 Scientific product information

#### Combined ingredient

Main use: flavoring

Ingredients: ethyl alcohol (90%), orange oil, water

### 1.3 Legislative product information

Country of Origin	USA		
Certification	gluten free	Certification number	3974
	Institute	Gluten Intolerance Group (GiG)	
Certification	Kosher	Certification number	CC2058418
	Institute	Chicago Rabbinical Council (CRC)	

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		liquid	
Colour		yellow-orange	
Odour/taste		taste and aroma of orange	
Bulk density	g/cm <sup>3</sup>	0,823	25°C
Solubility		water soluble	
Flash point	°C	22	
Boiling point	°C	78-100	
Ash	g/100g		

### 2.2 Microbiological data

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No microbial standards due to high alcohol

## 2.4 Nutritional Information

### 2.4.1 Nutritional Values

Energy	kJ/100g	2796	
Energy	kcal/100g	668	
Protein	g/100g	0	
Carbohydrate:	g/100g	8,0	
Of which Sugars	g/100g	0	
Polyols	g/100g		
Starches	g/100g		
Others	g/100g		
Fat:	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	<1,0	
Water	g/100g		
Organic acid	g/100g		
Dietary fiber	g/100g	0	

### 2.4.2 Minerals

Sodium (Na)	mg/100g	5,47	
Calcium (Ca)	mg/100g	0	
Iron (Fe)	mg/100g	0	

## 3. FOOD INTOLERANCE

### 3.1 Allergens

Yes = ✓ / No = ✗	Contains	Direct Contamination	Cross-Contamination (Risk)
Celery and celery products	✗	✗	✗
Cereals containing gluten and products produced with these (wheat, rye, oats,	✗	✗	✗

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spelt and Kamut, barley, Triticale)			
Crustaceans and Shellfish	X	X	X
Eggs and egg products	X	X	X
Fish and fish products	X	X	X
Lupin and products thereof	X	X	X
Milk and milk products	X	X	X
Mustard and mustard products	X	X	X
Nuts and nut products	X	X	X
Peanuts and peanut products	X	X	X
Sesame and sesame products	X	X	X
Soybean and soybean products	X	X	X
Sulphite (E221 - E228)	X	X	X
Sulphur dioxide (>10mg/kg)	X	X	X

### 3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	X	Vegans	✓
Kosher	✓	Vegetarian	✓

### 3.3 GMO Declaration:

Nielsen-Massey orange extract is free of genetically modified organisms.

### 3.4 Irradiation:

No radiation is used in the production of Nielsen-Massey orange extract.

## 4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Do not refrigerate. Keep away from direct heat or sunlight. Best kept at 15-22°C in a well-ventilated place.
Shelf life	At least 36 months after production, under the above mentioned conditions.

## 5. FOOD SAFETY

### 5.1 Hygiene:

Nielsen-Massey has a SQF 2000 certification by the Safe Quality Food (SQF) Institute, a standard for efficiency and cleanliness in production.

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### 5.2 Identifications of dangers:


**Classification of the substance**  
(Regulation (EC) No 1272/2008) Flammable liquids, Category 3

### 5.3 Labeling, directions for use:

#### 5.3.1 Disclaimer:

These labeling directions are not required for packaging with a content of 125ml or less.

#### 5.3.2 Hazards identification:

Hazard pictogram	
Signal Word	Warning
Hazard Statements	H226 Flammable liquid and vapour

#### 5.3.3 Safety Recommendation:

Prevention	P210 Keep away from heat/sparks/open flames/hot surfaces. — No smoking. P233 Keep container tightly closed. P241 Use explosion-proof electrical /ventilating /lighting /equipment. P243 Take precautionary measures against static discharge.
Response	P303+P361+P353 IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower.
Storage	P403+P235 Store in a well-ventilated area. Keep cool.

## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

People of all cultures enjoy the bright, sunny flavor of orange. Pure Orange Extract is made from the finest quality oranges, and complements a range of foods and flavors, including vanilla, chocolate, strawberries, pineapple, kumquats and other fruits. Try it in rice, chicken and fish dishes, jams and marmalades, fruit pies, salad dressings, cream and custard desserts, ice cream and sherbets, gelatin desserts, cakes, cookies and beverages.

### 6.2 Dictionary

NL	The Netherlands	Sinaasappelextract
GB	Great Britain (UK)	Orange extract
DE	Germany	Orangenextrakt
FR	France	Extrait d'orange
ES	Spain	Extracto de naranja
PT	Portugal	Extrato de laranja

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IT	Italy	Estratto di arancia
DK	Denmark	Appelsinekstrakt
NO	Norway	Appelsinekstrakt
SE	Sweden	Apelsinextrakt
FI	Finland	Appelsiinin uute
IS	Iceland	Appelsínupykkni
CZ	Czech Republic	Orange extract
SK	Slovak Republic	Pomarančový extrakt
HU	Hungary	Narancs kivonat
HR	Croatia (Hrvatska)	Ekstrakt naranče
GR	Greece	Εκχύλισμα πορτοκαλιού
SI	Slovenia	Ekstrakt pomaranče
PL	Poland	Ekstrakt z pomarańczy
RO	Romania	Extract de portocale
BG	Bulgaria	Екстракт от портокал
RU	Russian Federation	Экстракт апельсина
TR	Turkey	portakal özü

## 7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.