

PRODUCT SPECIFICATION

DATE OF ISSUE
10-09-2026

ORGANIC HAZELNUT FLAVOR

PRODUCT
CODE: 103



T230126M260126A230126

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic hazelnut flavor		
Product code	103		
Product number	Content	EAN	Packaging
1939	50ml	8718309834593	Brown glas bottle and white screw lock cap with warranty seal.
1940	100ml	8718309834609	Bottle = glas, Cap =
1941	250ml	8718309834616	Plastic bottle and screw lock cap with warranty seal.
1942	1L	8718309834623	Bottle = Cap = Inner plug =
1943	5L	8718309834630	5L jerrycan and cap = with warranty seal.

The packaging used complies with the applicable requirements of Regulation (EU) 2025/40 on packaging and packaging waste (PPWR).

1.2 Scientific product information

Combined ingredient

Main use	Flavouring
Composition	<i>categories of flavouring agents*:</i> Organic flavouring preparations, natural flavouring substances <i>non flavouring ingredients*:</i> Organic ethyl alcohol 97,45% of the total of the ingredients come from Organic Agriculture 100% of the total of the ingredients are of natural origin *According to regulation (CE) n°1334/2008 from December 16th , 2008.
Production method	Blend of raw materials

1.3 Legislative product information

CAS number	none	HS code (customs)	33021090
EU food additive	none		
Country of Origin	France		
Certification	Organic	Certification number	103446

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	Institute	Skal NL-BIO-01	
Labeling Guidelines for Use in a Flavored Product for Food Processing		Organic hazelnut flavor, natural hazelnut flavoring	

To be used as a flavoring, not intended for direct consumption.

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		Clear liquid	
Colour		Colorless to pale yellow	
Odour/taste		Characteristics of hazelnut	
Bulk density	g/cm ³	0,880 (+/- 0,010)	
Refractive index		1,360 (+/- 0,0100)	
Alcohol content	%v/v	73,0 (+/- 1,0)	
Flash point	°C	18 (+/- 5)	

2.2 Microbiological data

Total plate count	Cfu/g	Not relevant in relation to the alcohol content of the product.
Moulds	Cfu/g	
Yeasts	Cfu/g	
E Coli	Cfu/g	
Salmonella	Cfu/g	

2.4 Nutritional Information

2.4.1 Nutritional Values

Energy	kJ/100g	The nutritional contribution of flavourings is considered negligible due to their very low dosage percentages in final products. Reason why we do not provide nutritional values. Furthermore, these products are exempted from the requirement of mandatory nutritional declaration by EC Regulation No. 1169/2011 - Annex V.
Energy	kcal/100g	
Protein	g/100g	
Carbohydrate:	g/100g	
Of which Sugars	g/100g	
Fat:	g/100g	
Of which Saturated	g/100g	
Dietary fiber	g/100g	

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3. FOOD INTOLERANCE

3.1 Allergens

Yes = ✓ / No = ✗	Contains
Eggs and products thereof	✗
Cereals containing gluten and products thereof	✗
Lupin and products thereof	✗
Milk and products thereof (including Lactose)	✗
Sesame seeds and products thereof	✗
Nuts and products thereof (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamia nuts)	✓
Sulphur dioxide and sulphites (>10mg/kg or >10mg/l)	✗
Celery and products thereof	✗
Peanuts and products thereof	✗
Mustard and products thereof	✗
Fish and products thereof	✗
Molluscs and products thereof	✗
Soy and products thereof	✗
Crustacea and products thereof	✗

3.2 Suitability for other diets:

Coeliacs	✓	Lactose intolerant	✓
Halal	✗	Vegans	✓
Kosher	unknown	Vegetarian	✓

3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation.

3.7 Animal testing:

This product is not tested on animals.

3.8 Nanotechnology :

No nanotechnology has been used in the production and processing of this product.

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4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool, dark and dry in a well-ventilated place.
Shelf life	60 months after production, under the above mentioned conditions.

5. FOOD SAFETY

5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

5.2 Identifications of dangers:

Classification of the substance (Regulation (EC) No 1272/2008)	Flammable liquids, Category 2 Serious eye damage/eye irritation, Category 2
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5.3 Labeling, directions for use:

5.3.2 Hazards identification:

Hazard pictogram	 
Signal Word	Danger
Hazard Statements	H225 Highly flammable liquid and vapour. H319 Causes serious eye irritation.
Supplemental information on the label :	Contains maple lactone. May produce an allergic reaction.

5.3.3 Safety Recommendation:

Prevention	P210 Keep away from heat/ sparks/open flames/hot surfaces. - No smoking. P233 Keep container tightly closed. P280 Wear protective gloves/protective clothing/eye protection/ face protection.
Response	P303 + P361 + P353 IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Rinse skin with water/shower. P305 + P351 + P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

This natural hazelnut flavor provides a warm and well-balanced flavor with distinctive roasted nutty notes, complemented by subtle sweet and creamy nuances and a smooth, lingering finish.

Use our hazelnut flavoring to flavor sweet and savory dishes.

Ingredients: hazelnut flavoring*, alcohol* 73%vol.
Organic*

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Dosage: 5-15:1000

Flammable, keep away from fire.
For food use only. Store in a cool,
dark place, not in the refrigerator

6.2 Dictionary

NL	The Netherlands	hazelnoot aroma, hazelnootsmaak
GB	Great Britain (UK)	hazelnut flavor
DE	Germany	Haselnussgeschmack, Haselnuss aroma
FR	France	Arôme noisette
ES	Spain	Aroma de avellana
PT	Portugal	Aroma de avelã
IT	Italy	Aroma di nocciola
DK	Denmark	Hasselnødearoma
NO	Norway	Hasselnøttsmak
SE	Sweden	Hasselnötsarom
FI	Finland	Pähkinäaromi (hasselpähkinä)
IS	Iceland	Hasselhnetaubragð
CZ	Czech Republic	Lískooříškové aroma
SK	Slovak Republic	Lieskovo-oriešková aróma
HU	Hungary	Mogyoróaroma
HR	Croatia (Hrvatska)	Aroma lješnjaka
GR	Greece	Άρωμα φουντουκίου
SI	Slovenia	Aroma lešnika
PL	Poland	Aromat orzecha laskowego
RO	Romania	Aromă de alune de pădure
BG	Bulgaria	Аромат на лешник
RU	Russian Federation	Аромат лесного ореха
TR	Turkey	Findik aroması

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.