

PRODUCT SPECIFICATION

DATE OF ISSUE
03-04-2025

ORGANIC ALMOND FLAVOR

PRODUCT
CODE: 47



T240123M120524A240123

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic almond flavor		
Product code	47		
Product number	Content	EAN	Packaging
1857	50ml	8718309833701	Brown glas bottle and white screw lock cap with warranty seal.
1858	100ml	8718309833718	Bottle = glas, Cap =
1859	250ml	8718309833725	Plastic bottle and screw lock cap with warranty seal.
1860	1L	8718309833732	Bottle = Cap = Inner plug =
1861	5L	8718309833749	5L jerrycan and cap = with warranty seal.

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 99,58% 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	not applicable	HS code (customs)	33021090
EU food additive	not applicable		
Country of Origin	France		
Certification	Organic	Certification number	103446
	Institute	Skal NL-BIO-01	

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Labeling Guidelines for Use in a Flavored
Product for Food Processing

organic almond flavor, or, natural almond
flavor, or, natural almond flavouring

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

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		liquid	
Colour		Orange to light brown	
Odour/taste		Characteristics of almond	
Bulk density	g/cm ³	0,935 (+/- 0,020)	
Refractive index		1,3630 (+/- 0,0100)	
Alcohol content	%v/v	50,0 (+/- 1,0)	
Flash point	°C	24 (+/- 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	

2.3 Chemical analyses

Cyanhydric acid	ppm	< 1,5	
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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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special food ingredients

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4. STORAGE CONDITIONS

Storage conditions	In closed original packaging. Must be kept cool, dark and dry.
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:

5.3.1 Disclaimer:

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

5.3.2 Hazards identification:

Hazard pictogram	  GHS02 GHS07
Signal Word	Danger
Hazard Statements	H225 Highly flammable liquid and vapour H319 Causes serious eye irritation
Supplemental information on the label :	Contains citral, furaneol. May produce an allergic reaction.

5.3.3 Safety Recommendation:

Prevention	P210 Keep away from heat, hot surfaces, sparks, open flames and other ignition sources. No smoking. P233 Keep container tightly closed. P241 Use explosion-proof equipment. P242 Use non-sparking tools. P243 Take action to prevent static discharges.
Response	P264 Wash hands thoroughly after handling

6. EXTENDED PRODUCT INFORMATION

6.1 Usage

This natural almond flavor gives your creations that delicious nutty taste of almond. Use our almond flavor to enhance your sweet and savoury dishes.

Ingredients: almond flavor*, ethanol* 50%vol.

*Organic

Dosage: 5-15:1000

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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	amandel aroma, amandel extract, amandelsmaak
GB	Great Britain (UK)	almond aroma, almond extract, almond flavor
DE	Germany	Mandelaroma, Mandelextrakt, Mandelgeschmack
FR	France	arôme d'amande, extrait d'amande
ES	Spain	aroma de almendra, extracto de almendra
PT	Portugal	aroma de amêndoa, extrato de amêndoa
IT	Italy	aroma di mandorle, estratto di mandorle
DK	Denmark	mandelaroma, mandelekstrakt
NO	Norway	mandelaroma, mandelekstrakt
SE	Sweden	mandelarom, mandelextrakt
FI	Finland	manteliaromi, manteliuute
IS	Iceland	möndluilmur, möndluþykkni
CZ	Czech Republic	mandlové aroma, mandlový extrakt
SK	Slovak Republic	mandľová aróma, mandľový extrakt
HU	Hungary	mandula aroma, mandula kivonat
HR	Croatia (Hrvatska)	aroma badema, ekstrakt badema
GR	Greece	άρωμα αμυγδάλου, εκχύλισμα αμυγδάλου
SI	Slovenia	aroma mandljev, izvleček mandljev
PL	Poland	aromat migdałowy, ekstrakt migdałowy
RO	Romania	aromă de migdale, extract de migdale
BG	Bulgaria	аромат на бадем, екстракт от бадем
RU	Russian Federation	миндальный аромат, миндальный экстракт
TR	Turkey	badem aroması, badem 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.