PRODUCT SPECIFICATION

DATE OF ISSUE 20-11-2026
PRODUCT CODE: 85

ORGANIC COCONUT FLAVOR

NATUURLIJK NATUURLIJK special food ingredients

T250926M250926A250926

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic coconut flavor
Product code	85

Product number	Content	EAN	Packaging
1846	50ml	8718309833954	Brown glas bottle and white screw lock cap with warranty seal. Bottle = glas, Cap = 02 PE-HD
1847	100ml	8718309833961	
1848	250ml	8718309833978	Plastic bottle and screw lock cap with warranty seal. Bottle = 02 PE-HD Cap = 02 PE-HD Inner plug = 04 PE-LD
1850	1L	8718309833985	
1851	5L	8718309833992	5l jerrycan and cap = 02 PE-HD with warranty seal.

Conformity of packaging materials

The packaging materials used comply with the applicable requirements of Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food, Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food, and Regulation (EU) 2025/40 on packaging and packaging waste (PPWR).

1.2 Scientific product information

Single ingredient

Main use	Flavouring
Composition	*categories of flavouring agents*:* Organic flavouring preparations, natural flavouring substances *non flavouring ingredients*:* Organic ethyl alcohol, water 99,81% 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		

NATUURLIJK NATUURLIJK
special food ingredients
Celsiusstraat 56
NL-6716 BZ Ede

T: +31 (0)318-220 081
E: info@natuurlijknatuurlijk.nl
I: www.NatuurlijkNatuurlijk.eu
I: www.SpecialFoodIngredients.eu

Chamber of Commerce: 09133868
TAX: NL001880582B74
IBAN: NL82 INGB 000 952 0355
BIC: INGBNL2A

Country of Origin	France		
Certification	Organic	**Certification number**	103446
	Institute	Skal NL-BIO-01	
Labeling Guidelines for Use in a Flavored Product for Food Processing		organic coconut flavor, or, natural coconut flavor, or, natural coconut flavouring	
To be used as a flavouring, not intended for direct consumption.			

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Appearance		clear liquid	
Colour		Pale yellow to light brown	
Odour/taste		coconut flavor	
Bulk density	g/cm³	0,910 (+/- 0,010)	
Refractive index		1,3645 (+/- 0,0100)	
Alcohol content	%v/v	60,0 (+/- 1,0)	
Flash point	ºC	19 (+/- 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

Coumarin ($C_9H_6O_2$)	ppm	≤ 7	
Hydrogen cyanide (HCN)	ppm	< 0,1	

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
Energy	kcal/100g	
Protein	g/100g	
Carbohydrate:	g/100g	

Of which Sugars	g/100g	declaration by EC Regulation No. 1169/2011 - Annex V.
Fat:	g/100g	
Of which Saturated	g/100g	

3. FOOD INTOLERANCE

3.1 Allergens

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

3.2 Suitability for other diets:

Coeliacs	√	Lactose intolerant	√
Halal	unknown	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 comes into contact with genetically modified organisms.

3.4 Irradiation:

This product is not treated with ionizing radiation .

3.5 BSE/TSE declaration:

The used ingredients for this product are not of animal origin. The processing equipment and the packing material which is used to manufacture, pack or fill the products into the packing units do not come into contact with any meat or meat-by product.	
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.	
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 wit 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
5.3 Labeling, directions for use:	
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/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.

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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

This natural coconut flavor gives your creations that delicious tropical coconut taste.
Use our coconut flavor to flavour sweet and savory dishes.

Ingredients: alcohol* 60% vol., coconut flavor*, water
*organic

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	kokos aroma, kokos extract, kokossmaak, kokosnoot aroma, kokosnoot extract, kokosnootsmaak
GB	Great Britain (UK)	coconut aroma, coconut extract, coconut flavor
DE	Germany	Kokosaroma, Kokosextrakt, Kokosgeschmack, Kokosnussgeschmack, Kokosnussextrakt, Kokosnussaroma
FR	France	arôme de noix de coco, extrait de noix de coco
ES	Spain	aroma de coco, extracto de coco
PT	Portugal	aroma de coco, extrato de coco
IT	Italy	aroma di cocco, estratto di cocco
DK	Denmark	kokosnøddearoma, kokosnøddeekstrakt
NO	Norway	kokosnøttaroma, kokosnøttekstrakt
SE	Sweden	harufu ya nazi, dondoo la nazi
FI	Finland	kookosaromi, kookosuute
IS	Iceland	kókoshnetuilmur, kókoshnetuþykkni
CZ	Czech Republic	kokosové aroma, kokosový extrakt
SK	Slovak Republic	kokosová aróma, kokosový extrakt
HU	Hungary	kókusz aroma, kókusz kivonat
HR	Croatia (Hrvatska)	aroma kokosa, ekstrakt kokosa
GR	Greece	άρωμα καρύδας, εκχύλισμα καρύδας
SI	Slovenia	aroma kokosa, ekstrakt kokosa
PL	Poland	aromat kokosowy, ekstrakt kokosowy
RO	Romania	aromă de nucă de cocos, extract de nucă de cocos
BG	Bulgaria	кокосов аромат, екстракт от кокос
RU	Russian Federation	кокосовый ароматизатор, экстракт кокоса
TR	Turkey	hindistan cevizi aroması, hindistan cevizi 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.

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