

PRODUCT SPECIFICATION

DATE OF ISSUE
25-11-2025



ORGANIC PEACH FLAVOR

PRODUCT
CODE: 97

T110621M241125A110621

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic peach flavor		
Product code	97		
Product number	Content	EAN	Packaging
1920	50ml	8718309834425	Brown glas bottle and white screw lock cap with warranty seal.
1921	100ml	8718309834432	Bottle = glas, Cap =
1922	250ml	8718309834449	Plastic bottle and screw lock cap with warranty seal.
1923	1L	8718309834456	Bottle = Cap = Inner plug =
1924	5L	8718309834463	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 Sugar syrup 99,67% 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 peach flavor, or, natural peach flavor, or, natural peach flavouring

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

2. PRODUCT INFORMATION

2.1 Physical and Chemical properties

	Unit	Specification	Method
Uiterlijk		Liquid	
Kleur		Light brown to brown	
Geur/smaak		Characteristics of peach	
Bulkdichtheid	g/cm ³	1,330 (+/- 0,020)	
Brix	°	66,0 (+/- 2,0)	

2.2 Microbiological data

Total plate count	Cfu/g	No microbiological analysis. Due to the formula, this product is microbiological stable (pH of around 3.5).
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	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 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.
Shelf life	36 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)	Not classified. (non-hazardous)
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6. EXTENDED PRODUCT INFORMATION

6.1 Usage

Peach flavor has a sweet, juicy, and fruity taste with a delicate floral or nectar-like quality. Peach flavor is a global favorite because it can be incorporated into a wide variety of dishes, from sweet desserts and beverages to unexpected savory applications, pairing well with spices like cinnamon, herbs like basil, and even bold flavors like bourbon or chile powder.

Ingredients: organic peach flavouring, organic Sugar syrup

Dosage: 5-15:1000

For food use only. Store in a cool, dark place, not in the refrigerator

6.2 Dictionary

NL	The Netherlands	Perziksmak, perzik aroma
GB	Great Britain (UK)	peach flavouring
DE	Germany	Pfirsicharoma, Pfirsichgeschmack
FR	France	arôme de pêche
ES	Spain	saborizante de durazno
PT	Portugal	sabor a pêssego
IT	Italy	aroma di pesca
DK	Denmark	ferskensmag
NO	Norway	ferskensmak
SE	Sweden	persikasmak
FI	Finland	persikan maku
IS	Iceland	ferskjubragðefni
CZ	Czech Republic	broskvová příchuť
SK	Slovak Republic	broskyňová príchuť
HU	Hungary	őszibarack ízű
HR	Croatia (Hrvatska)	aroma breskve

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GR	Greece	άρωμα ποδάκινου
SI	Slovenia	aroma breskve
PL	Poland	aromat brzoskwiniowy
RO	Romania	aromă de piersici
BG	Bulgaria	аромат на праскова
RU	Russian Federation	персиковый ароматизатор
TR	Turkey	şeftali aromalı

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.