

PRODUCT SPECIFICATION

DATE OF ISSUE
21-11-2025

ORGANIC RHUBARB FLAVOR

PRODUCT
CODE: 99



T231025M211125A231025

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic rhubarb flavor		
Product code	99		
Product number	Content	EAN	Packaging
1925	50ml	8718309834470	Brown glas bottle and white screw lock cap with warranty seal.
1926	100ml	8718309834487	Bottle = glas, Cap =
1927	250ml	8718309834494	Plastic bottle and screw lock cap with warranty seal.
1928	1L	8718309834500	Bottle = Cap = Inner plug =
1929	5L	8718309834517	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> Water, organic ethyl alcohol 98,41% 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 rhubarb flavor, or, natural rhubarb
flavor, or, natural rhubarb 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		liquid	
Colour		Pale yellow to beige	
Odour/taste		characteristics of rhubarb	
Bulk density	g/cm ³	0,915 (+/- 0,010)	
Refractive index		1,3545 (+/- 0,0100)	
Alcohol content	%v/v	31,0 (+/- 1,0)	
Flash point	°C	30 (+/- 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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NATUURLIJK
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special food ingredients

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 3 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	WARNING
Hazard Statements	H226 Flammable liquid and vapour. H319 Causes serious eye irritation.

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

Rhubarb has a very tart and sour flavor, sometimes described as similar to green apples or grapefruit. This unique rhubarb flavor is a versatile ingredient for both desserts (pies, crumbles, sorbets) and savory dishes (sauces for pork or lamb chops, salsas).

Ingredients: organic rhubarb flavouring, water, alcohol 31% vol.

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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	Rabarbersmaak, rabarber aroma
GB	Great Britain (UK)	rhubarb flavouring
DE	Germany	Rhabarberaroma
FR	France	arôme de rhubarbe
ES	Spain	aroma de ruibarbo
PT	Portugal	aroma de ruibarbo
IT	Italy	aroma di rabarbaro
DK	Denmark	rabarberaroma
NO	Norway	rabarbrasmak
SE	Sweden	rabarbersmaksättning
FI	Finland	raparperiaromi
IS	Iceland	rabarbarabragðefni
CZ	Czech Republic	rebarborová příchut'
SK	Slovak Republic	rebarborová aróma
HU	Hungary	rebarbara aroma
HR	Croatia (Hrvatska)	aroma rabarbare
GR	Greece	άρωμα ραβέντι
SI	Slovenia	aroma rabarbare
PL	Poland	aromat rabarbaru
RO	Romania	aromă de rubarbă
BG	Bulgaria	аромат на ревен
RU	Russian Federation	ароматизатор ревеня
TR	Turkey	ravent 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.