

Almond extract

Product code: EXTAMAN

Lab code: 418811



TECHNICAL DATA SHEET

Version: 2

1- PRODUCT DESCRIPTION

Extract made from almond on liquid carrier(s).

Legal denomination: Almond extract

Intended use: For food use. For professionals only.

Compliance with legislation:

The product corresponds to the regulation 1334/2008 EC of 16.12.2008 and its successive amendments. For its use in the various countries, the national laws on foodstuffs are to be respected.

Place of production of the final product: France

2- PRODUCT COMPOSITION

Composition in accordance with Regulation (EC) No 1334/2008

Flavouring part: Flavouring preparation(s) (**Almond**)

Other ingredients: Glycerin, Water, Acacia gum, MCT oil (from coconut and rapeseed), Xanthan gum

List of ingredients proposed in accordance with Regulation (EU) 1169/2011

Glycerin, Water, Acacia gum, MCT oil (from coconut and colza), Flavouring preparation(s) (**Almond**), Xanthan gum

3- CHARACTERISTICS

Organoleptic specifications:

Characteristic	Specification	Method
Aspect	Liquid	Visual
Colour	Off-white	Visual
Aromatic profile	benzaldehyde, cherry, woody, fatty	Organoleptic

Physicochemical specifications:

Characteristic	Value	Unit	Min	Max	Method
Specific gravity (20°C)	1.170	-	1.120	1.220	Electronic density-meter
Brix (20°C)	53.0	°B	50.0	56.0	Refractometer
Water activity (20°C)	0.79	-			
Viscosity (25°C)	570.0	Pa.s	370.0	770.0	

Microbiological specifications:

Characteristic	Limit	Unit	Method
Total plate count (30°C)	10 000	CFU/g	NF EN ISO 4833-1
Yeasts	10	CFU/g	AFNOR NF V 08-036
Molds	10	CFU/g	AFNOR NF V 08-036
Enterobacteriaceae	10	CFU/g	AFNOR NF V 08-054
Escherichia coli	Absence	/1g	NF ISO 16649-3
Coagulase positive Staphylococci (37°C)	10	CFU/g	NF EN ISO 6888-2
Salmonella spp.	Absence	/25g	NF EN ISO 6579-1

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Allergens: Ingredients listed in annex II of 1169/2011 EC regulation and its successive amendments

	Present In Product	Present on Manufacturing Line	Present in Manufacturing Site	Risk Of Cross Contamination	Allergenic Ingredient(s)
Sulphur dioxide and sulphites	no	no	no	no	
Peanuts and products thereof	no	no	no	no	
Crustaceans and products thereof	no	no	no	no	
Celery and products thereof	no	no	no	no	
Cereals containing gluten and products thereof	no	no	no	no	
Nuts and products thereof	YES	YES	YES	no	Flavouring preparation(s)
Sesame seeds and products thereof	no	no	no	no	
Milk and products thereof (including lactose)	no	no	no	no	
Lupin and products thereof	no	no	no	no	
Molluscs and products thereof	no	no	no	no	
Mustard and products thereof	no	no	no	no	
Fish and products thereof	no	no	no	no	
Soybeans and products thereof	no	no	no	no	
Eggs and products thereof	no	no	no	no	

Others allergens:

	Present In Product	Present on Manufacturing Line	Present in Manufacturing Site	Risk Of Cross Contamination	Allergenic Ingredient(s)
Chestnut and chestnut products	no	no	no	no	
Coconut and coconut products	no	no	no	no	
Wheat-derived products	no	YES	YES	no	

Contaminants:

Complies With Regulation (EU) 2023/915 And Its Successive Amendments.

Characteristic	Maximum Content	Unit	Method
Aflatoxin B1	2	µg/kg	MS Mass Spectrometry
Total Aflatoxins	4	µg/kg	MS Mass Spectrometry
Lead	0.2	mg/kg	AAS Atomic Absorption
Cadmium	0.2	mg/kg	AAS Atomic Absorption
Arsenic	0.1	mg/kg	AAS Atomic Absorption
Mercury	0.1	mg/kg	AAS Atomic Absorption

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Nutritional Values:

	Value For 100g	Unit
Energy	177	kcal
Energy	732	kJ
Fat	5.0	g
of which saturates	5.0	g
of which mono-unsaturates	< 0.1	g
of which polyunsaturates	< 0.1	g
Carbohydrate	45	g
Polyols, total	45	g
of which sugars	< 0.5	g
Fibre	12	g
Protein	< 0.5	g
Sodium	0.08	g
Salt	0.21	g

GMO:

This product is not and is not from a genetically modified organism, it therefore does not fall within the scope of (EC) regulations 1829/2003 and (EC) 1830/2003 and their successive amendments, and is not not subject to the specific labeling rules they impose.

This product is not obtained from GMOs or by GMOs in accordance with Regulation (EC) 2018/848

Ionization:

The product does not undergo any ionizing treatment and is not made from ionized raw materials

4- SHELF LIFE AND STORAGE

Best Before Date: 730 days

Storage Conditions: Store away from light, at room temperature between 15 and 25°C, in closed original packaging. Avoid repeated and/or wide temperature changes.

Secondary shelf life: After opening, it can be used until the end of its shelf life, preferably in a chilled place.

5- RECOMMENDED USE AND DOSAGE

For use in any kind of application, hot or cold, sweet or savoury (ice cream, chantilly, pastry cream, custard, genoise, mousse, biscuits, chocolate ganache, sauces, mixology).
Shake before use.

Recommended dosage of 30 g/kg to 40 g/kg dough for bakery products, and 20 g/kg dough for all other applications.

6- SALES REFERENCES

Container	Reference	Packaging and packing	EAN
PET bottle	EXTAMAN500	Carton containing 6 tamper-evident 500 mL PET bottles	3660152157747

Customs code: 33021090 - Food industry odoriferous mixtures.