



TECHNICAL SPECIFICATIONS

Revision:9
Date: 19/04/2022

Commercial Name	AROMA COCO
English Name	COCONUT FLAVOURING
Legal Description	COCONUT FLAVOURING
Code	46010105(7g) 46010107(1Kg)
Code SAP	38251 37001
RGSEAA	31.01506/B

1. DESCRIPTION:

Food emulsified natural aroma.

2. APPLICATIONS:

The scents included in the alphabet of the flavours are ingredients that allow the professional (cooker, pastry cooker, ice cream seller...) enrich and make more complex in its cuisine.

These ingredients, unlike the use made by the industry, should not be a substitute function of the commodity.

The alphabet of flavours aims to provide an instrument to facilitate the verification of pairings or without analogies made with fresh concrete and hence increase the creativity of modern gastronomy.

The alphabet of flavours and facilitates the sensory analysis of it, has to fulfil a creative role that the closer to the alphabet of the perfumers.

Also useful as a training tool for sensory analysis tailored to the needs and complexity of gastronomy.

3. COMPOSITION:

INGREDIENTS	ORIGINS
Natural flavour Flavouring preparation (1%) Carrier: E1520 Propylene glycol (49%)	Europe
Inverted sugar	France
Emulsifier glycerine (E422)	Germany, Malaysia

4. DOSAGE RECOMMENDATION:

Dosage: 0,2g/kg.

Recommendations for the dosing:



0.03g for drop.



0.16g in every pulverization.

Shake before using. Not to consume directly, mix with other food in the recommended dose. Product of professional use, keep away of children.

5. POPULATION OF USE:

At recommended doses, the product is suitable for the whole population and is for human consumption.



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6. ORGANOLEPTIC PROPERTIES:

Taste and aroma: The characteristic of coconut.

Appearance: Liquid of medium viscosity.



7. PHYSICAL-CHEMICAL PROPERTIES:

DENSITY	1.3311 + 5
IR	1.4530 + 0.2

8. NUTRITIONAL VALUES approximate by 100g:

ENERGETIC VALUE	1417 kJ 334 kcal
FATS	0.1 g
Saturates	0 g
CARBOHYDRATES	37 g
Sugars	25 g
PROTEIN	0 g
SALT	0.01 g

9. MICROBIOLOGICAL PROPERTIES:

Coagulase positive Staphylococcus(cfu/g)	100
E. coli (cfu/g)	10
Salmonella spp. (cfu/25g)	Absent/25g
Listeria monocytogenes(cfu/25g)	Absent/25g

10. PACKAGING:

Bottle of 7g.

Bottle of 1Kg.

PRODUCT CODE	EAN CODES		
	EAN 13 (PRODUCT)	EAN 14 (BOX)	EAN PALLET
46010105(7g)	8414933440291	18414933440298	28414933440295
46010107(1Kg)	8414933439073	18414933439070	28414933439077

11. STORAGE:

Recommended keep at 15-25°C, in a dry place out of light, in original packaging until use and closed.



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12. BEST BEFORE:

Use preferably within 24 months from production date.

The specified shelf life can only be guaranteed for this product if the above mentioned recommended storage conditions are respected.

Secondary shelf life

Once opened (secondary life): once open maintain in ambient temperature:

Secondary shelf life is the same than primary shelf life (before opening), provided that storage conditions are respected.

13. LIST OF ALLERGENS:

TYPE	Present in the product		Present in the same line of production (traces in the product)		Present in the factory but not in the product	
	YES	NO	YES	NO	YES	NO
Cereals containing gluten or derivatives (wheat, rye, barley, oats, spelt, kamut or hybrid varieties)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Crustaceans and crustacean based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Fish and fish based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Eggs and egg based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Peanuts and peanut based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Soy and soy based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Milk and its derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Fruits with a shell: almonds, hazelnuts, walnuts, cashew, pecans, pistachios, macadamia nuts	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Celery and derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Mustard and derivatives	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sesame seeds and sesame seed based products	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Sulphur dioxide and sulphides in concentrations above 10mg/kg or 10mg/litre expressed as SO ₂ .	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Lupine and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Molluscs and products thereof	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

14. TRANS FAT FREE STATEMENT:

We, Sosa ingredients, S.L., herewith declare that the product relative to this document has been elaborated without using hydrogenated fats.



15. EU GMO STATEMENT:

After a thorough review of all ingredients used in this product and considering its potential source of genetic modification, Sosa ingredients, S.L., herewith declare that the product relative to this document has been elaborated without using GMO ingredients.

16. CERTIFICATES

	YES	NO
HALAL: certified	<input type="checkbox"/>	<input checked="" type="checkbox"/>
HALAL: suitable. - Free from pork and derivatives - Free from poultry - Free from ethanol	<input checked="" type="checkbox"/>	<input type="checkbox"/>
KOSHER: certified	<input type="checkbox"/>	<input checked="" type="checkbox"/>
KOSHER: suitable: - Follows Jewish dietary laws	<input checked="" type="checkbox"/>	<input type="checkbox"/>

17. ADDITIONAL INFORMATION:

	YES	NO
VEGETARIANS: These products do not contain any animal products nor processed foods that were treated with animal products (such as bone, etc.) but do contain animal byproducts (such as egg or egg products, milk or milk products, honey, etc.) There is no ruling about this matter; our definition is that they are still accepted as vegan/vegetarian if they contain traces. It is up to the individual to decide if that is acceptable for his or her own purposes.	<input checked="" type="checkbox"/>	<input type="checkbox"/>
VEGANS: These products do not contain any animal products (meat, fish, shell fish, etc.), nor animal byproducts (such as egg or egg products, milk or milk products, honey, animal-based gelatin, products with pigments derived from insects, etc.), nor processed foods that were treated with animal products (such as bone). There is no ruling about this matter; our definition is that they are still accepted as vegan/vegetarian if they contain traces. It is up to the individual to decide if that is acceptable for his or her own purposes.	<input checked="" type="checkbox"/>	<input type="checkbox"/>

18. LOCAL INFORMATION APPLICABLE LAW:

Shall be the duty of the user to check the ingredients and / or doses recommended in this sheet are tailored to local legislation applicable in the country or area of use.

19. SECURITY DATA SHEET

Use

This product is for foodstuffs production. For food use only, under no circumstances can be used for inhalation or any other purposes.

Respect the recommended dose described herein, especially for concentrated products.

This product does not have any health or environment hazards under normal use conditions nor in its original form.

First-aid measures

General recommendations:

Remove casualty from the danger zone.

Seek medical advice.

Do not leave the casualty unattended.

Inhalation:

Remove casualty to fresh air and maintain body temperature. If breathing is irregular or respiratory arrest occurs, administer artificial respiration. Do not administer anything by mouth. If unconscious, place in recovery position and seek medical help.

Skin contact:

Remove contaminated clothing and wash skin thoroughly with soap and water or an appropriate skin cleanser. Do not use solvents or diluents.

If irritation persists, seek medical advice.

Eye contact:

Splashes may cause irreversible tissue damage and blindness.

Flush with running water for 15 minutes holding the eye open and seek medical advice.

Remove contact lenses if present and flush as previously mentioned.

If symptoms persist, keep flushing the eyes while being transported to hospital.

Direct ingestion without previous dilution or wrong dose

Keep respiratory tract clear, do not induce vomiting and do not eat any food to counteract the effects. Keep the patient at rest and seek medical advice.

In case of allergy symptoms, seek medical attention.

In cases of doubt or when symptoms of discomfort persist, seek medical attention.

Accidental release

Stop and absorb the leak by using a vacuum cleaner or a wet brush. Do not use a dry brush as they can create airborne dust or electrostatic charges. Do not use forced ventilation.



Handling and storage

This product does not require special handling, the following general measures are recommended: do not put pressure to empty the containers, no smoking in the application area, comply with legislation on health and safety at work, keep the product in the original container, keep away from oxidizing agents and strongly alkaline or acidic materials to avoid exothermic reactions.

It should not be handled by children.

The product is stable under recommended handling and storage conditions and does not decompose if used for the intended purposes.

Disposal considerations

Dispose of waste and empty containers are in accordance with current local regulations.

Transport information

Not dangerous.

User is responsible for making common sense decisions.

The information provided on this SDS is designed only as a guide for safe handling, use, processing, storage, transportation disposal and release. The information relates only to the specific material designated and may not be valid for such material used in combination with any other material or in any process. The responsibility lies with the user should take common sense precautions.