

PRODUCT SPECIFICATION

PRODUCT DETAILS

Product Name	ZESTI CODE 10 5GL
Kerry Material Code	20591689
Legacy Part Code:	707433
Product Description	An aqueous smoke flavour.

INGREDIENT LISTING Regulation (EU) No. 1334/2008:

FLAVOURING CATEGORIES: Smoke Flavouring.

OTHER INGREDIENTS: N/A.

PRESENCE OF CERTAIN SUBSTANCES (Regulation (EC) No. 1334/2008 annex III):

Contains no Active Principles (According to: Regulation (EC) No: 1334/2008, Part A of Annex III)

RECOMMENDED DECLARATION (Regulation (EC) No. 1334/2008):

Smoke Flavouring

Note: Additives, that do not have a technological function in the foodstuff, do not require labelling. The ingredient declaration on the final product must include all declarable allergens in line with the current 'EU Food labelling Regulations, as amended'.

USAGE DETAILS

Atomization of smoke or consult your account representative.

ADDITIONAL INFORMATION

This product is a derivative of SF-002 for use in or on food in accordance Regulation (EU) No 1321/2013, establishing the Union list of authorised smoke flavouring primary products, and Regulation EC No 2065/2003, as amended.

PERCENT RANGE

100% Smoke Flavouring

KEY PERFORMANCE PARAMETERS

Test	Min	Target	Max	Method
pH	2.0	2.3	2.5	
Specific gravity (D20/20)	1.0800	1.0840	1.0880	
Physical State		0.000		
Titrateable Acidity [%]	10.5	10.8	11.0	

Flash Point: 93.33°C

Physical State: Liquid - Cloudy

Colour: Reddish Amber

ALLERGEN DATA

Allergen	Source	Yes = Present No = Absent
Celery and products thereof		No
Cereals containing gluten (2)		No
Crustaceans and products thereof		No
Egg and products thereof		No
Fish and products thereof		No
Lupin and products thereof		No
Milk and products thereof (including lactose)		No
Molluscs and products thereof		No
Mustard and products thereof		No
Nuts (other than peanuts) and products thereof (1)		No
Peanuts and products thereof		No
Sesame Seeds and products thereof		No
Soybeans and products thereof		No
Sulphur Dioxide/Sulphites > 10ppm		No

Note: All reasonable precautions that could be expected of a responsible manufacturer have been taken to prevent cross contamination in the raw materials used and in the manufacturing process.

Conforms to Regulation (EU) 1169/2011 annex II as amended.

(1) Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof, except for nuts used for making alcohol distillates including ethyl alcohol of agricultural origin;

(2) Cereals containing gluten. namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. except; (a) wheat based glucose syrups including dextrose(*); (b) wheat based maltodextrins(*); (c) glucose syrup based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;

(*) And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

SUITABILITY DATA

Yes = Suitable,
No = Unsuitable

Comment/Certification Status

Vegetarian (Ova-lacto)	Yes
Vegan	Yes
Coeliac <100ppm gluten (by calculation)	Yes
Coeliac <20ppm gluten (by calculation)	Yes

Suitable / Not
Suitable

Comment/Certification Details

Kosher	Suitable	Certified
Halal	Suitable	Certified

*The suitability assessments above are based on the raw materials used in the product

NUTRITION INFORMATION

Nutrient	Typical Value	Unit
Energy in kJ	610	KJ/100G
Total Carbohydrates	0	G/100G
Available Carbohydrates		G/100G
Carbohydrates as Sugars	0	G/100G
Carbohydrates as Starch	0	G/100G
Total Fat	0	G/100G
Saturated Fat	0	G/100G
Monounsaturated Fat	0	G/100G
Polyunsaturated Fat	0	G/100G
Protein	0	G/100G
Moisture	64	G/100G
Dietary Fibre	0	G/100G
Sodium	0	MG/100G
Ash	0	G/100G
Salt (NaCl)		G/100G
Ethanol (Alcohol)		G/100G

Data Source

Calculated from raw material data. Values quoted are typical and should be used for guidance purposes only.
Smoke derived organics are not classified as fat, protein or carbohydrates, but have caloric value of 3.5 Kcal/g.

GENETICALLY MODIFIED MATERIALS

Does the product require labelling as genetically modified under current EU Labelling Regulations? No

IONISING RADIATION

Does the product require labelling as Irradiated or contain any irradiated ingredients under current EU Labelling Regulations? No

RECOMMENDED SHELF-LIFE & STORAGE

Storage Conditions: 7 - 24 C

Shelf life (original package): 365 days when stored in tightly closed containers.

COUNTRY OF ORIGIN

USA

LEGISLATION & WARRANTY STATEMENT

The product will be manufactured and packaged in accordance with all current, relevant EU legislation. The information stated is provided in good faith. It is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification. It is the responsibility of the user to ensure this information is appropriate and complete with respect to the specific use intended for the product. Local national regulations should be consulted for the intended specific application and declaration as legislation may vary from country to country. The shelf-life as stated has been established to allow for conditions which maybe experienced for short periods during the storage and distribution of the product.

CONFIDENTIALITY

This document and the information contained within it remains the property of Kerry Ingredients & Flavours Limited and must not be disclosed to any third party without prior written permission of the company.

AUTHORISATION

This specification has been approved by Kerry
Regulatory & Scientific Affairs

Authorised on behalf of Customer

Signature/Stamp



Date 30-Mar-2022

Date

Kerry Ingredients & Flavours Limited will assume acceptance of this specification if our customer does not state otherwise in writing within 28 days after the receipt of this specification.