



Aniseed 15385

Natural Flavouring

Product Information

03 April 2023

Basic product specification

Description	Almost colourless mobile liquid composed of Flavouring preparations, propylene glycol (E1520).
Addition Rate	Maximum use in foodstuff 0.31% and beverages 0.10%
Odour & Flavour	Characteristic. Conforms to Standard.
Storage	Store in cool, dry conditions in the original, unopened containers. Reseal securely after opening.
Density (g/ml) at 20°C	1.025 – 1.045
Refractive Index at 20°C	1.425 – 1.445
Flashpoint °C (Closed cup)	>100
Labelling according to Regulation (EC) No. 1334/2008	NATURAL ANISEED FLAVOURING
Hazards	Non hazardous

This product is suitable for the following diets:

Suitable for coeliac	✓	YES
Suitable for ovo-lacto vegetarians	✓	YES
Suitable for vegans	✓	YES
Suitable for Halal	✓	YES
Suitable for Kosher	✓	YES (Certified)

Foodie Flavours Ltd.

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Allergen information

For labelling as required by EU Directive 2007/68/EC.

Free From	Yes/No	
Cereals containing gluten and products thereof	✓	YES
Crustaceans and products thereof	✓	YES
Eggs and products thereof	✓	YES
Fish and products thereof	✓	YES
Peanuts and products thereof	✓	YES
Soyabeans and products thereof	✓	YES
Milk and dairy products (including lactose)	✓	YES
Nuts and nut products	✓	YES
Celery and products thereof	✓	YES
Mustard and products thereof	✓	YES
Sesame seeds and products thereof	✓	YES
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 ml/litre	✓	YES
Molluscs and products thereof	✓	YES
Lupins and Products thereof	✓	YES

Nutritional Information

When used at normal dosage, nutritional contribution is negligible. For calorific value calculations use 400kcal/100g.

GM Status

Free from ingredients produced from GMOs so does not require labelling in the EU, as far as it is reasonably possible for us to determine.

The factory producing this product has a GFSI compliant quality standard (BRCGS Standard Certificate No. GB04/63499).

THIS PRODUCT IS MANUFACTURED IN THE UNITED KINGDOM AND IS INTENDED FOR USE IN THE PRODUCTION OF FOODSTUFFS.

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