

## **1. Descriptions**

The restoration flavouring is a natural fruit juice flavouring and is suitable for fruit juices and nectars. The total process (All steps of production) must be described considering a HACCP concept (FDA 19.01.2001 or 852/2004 EC) and complies with GMP (Good Manufacturing Practice) including quality checks and full traceability.

## **2. Essential Authenticity and Quality Factors**

### **2.1. Authenticity**

The product is made from 100% natural, fresh and wholesome fruit of the specified variety and is not modified or adulterated in any way by addition of food additives or unauthorized processing. The product complies with the Directive 2001/112/EC and subsequent amendments and complies furthermore with the Regulation (EC) No 1334/2008 and AIJN Guideline "Restoration aroma for fruit juices" as amended. Genetic manipulations are not used. Genetic manipulated plants, raw materials, food additives and enzymes (including self-cloned ones) are not used.

### **2.2. Food Additives**

The product does not contain any food additive as mentioned in the Regulation (EC) No 1333/2008. Processing aids as stated in the Directive 2001/112/EC have not been used.

### **2.3. Hygiene**

The product is prepared in accordance with the "General Principles of Food Hygiene" recommended by the Codex Alimentarius Commission.

### **2.4. Contaminants**

The values for arsenic and heavy metals do not exceed the AIJN Code of Practice limits and the product complies with the Regulation (EC) No 1881/2006 and subsequent amendments.

### **2.5. Residues**

The product complies with the Regulation (EC) No 396/2005 and subsequent amendments.

### **2.6. Allergens**

The product does not contain substances having allergic properties for which labelling is required, as defined in Directive 2007/68/EC amending Annex IIIA to Directive 2000/13/EC of the European Parliament and of the Council as regards certain food ingredients.

### **2.7. GMO's**

The product does not contain ingredients that contain GMO or consist of GMO or were produced from GMO. Therefore it does not require GMO-labelling according to Regulations (EC) No 1829/2003 and 1830/2003.

## 2.8. Recommended Declaration

Natural Apple Juice Flavouring

## 2.9. Food Legislative Status

Conforms to Regulation (EC) No 1334/2008.

FEMA/GRAS: yes

## 3. Essential Composition

### 3.1. Sensorial

The product is clear, colourless liquid and has clean taste typical of the apple.

### 3.2. Analytical

Analysis	Value	Method
Refraction Index, nD	1,334 ( 1,324 – 1,344 )	IFU 8
Water solubility	100 %	
Optical Judgement	Free of impurities	

### 3.3. Microbiological

Analysis	Value	Method
Total Plate Count	< 1000 cfu / ml	PCA, 28°C 3 days
Mould	< 200 cfu / ml	DRBC, 28°C 5 days
Yeast	< 200 cfu / ml	DRBC, 28°C 5 days
HRMS	None in 50 ml	PDA, 28°C 7 days
Bacteria spores	None in 50 ml	PCA, 28°C 7 days
Coliform	None in 1 ml	VRBA, 37°C 3 days
TAB	None in 10 ml	BAT, 45°C 11days

## 4. Packaging

The packaging materials comply with the requirements of the relevant version of the Regulation (EC) No 1935/2004 and its implementation measures. The product is delivered in plastic L-ring drums which are in accordance with Meykon specifications. Plastic L-ring drums 220 kg net are the standard filling type and weight for this product.

## 5. Labelling

The labels of our products are prepared in accordance with the "Turkish Food Codex" recommended by the Codex Alimentarius Commission and also comply with Directive 2000/13/EC and its amendments.

## **6. Documents**

Packing list and Certificate of Analysis are provided for each delivery.

## **7. Conditions of Storage**

The product is stored between 0 - +4 °C to avoid colour and flavour change. Shelf life of the product in the unopened original packaging is 12 months at 0 - +4 °C.

## **8. Conditions of Transport**

Recommended transportation between 0 - +4 °C.

## **9. Disclaimer**

This product specification describes the composition and properties of our product to the best of our knowledge. It replaces all previous versions and is valid without signature. Due to raw material variations deviations from this specification may occur within good manufacturing practise in order to standardize our product. This product and its ingredients conform to Turkish or European food law requirements. The permissibility of our product may be limited to certain applications. It's the duty of the user to insure that the use of our product and the placing on the market of the food made with it complies with local applicable legal requirements, taking also into consideration specific needs, e.g. those of children.

## **10. Intended Uses**

This product is semi-finished product. It can be used as a natural flavouring in the food industry.