

## SPECIFICATION SHEET

<b>VERSION</b>	2,00	<b>VERSION DATE</b>	19/09/22	<b>PRINT DATE</b>	19/04/24
<b>PRODUCT</b>	SMOKY BBQ (BARBEQUE)				
<b>APPLICATIONS</b>	Industrial raw material not intended for direct use.				
<b>CLASSIFICATION</b>	FLAVOUR				
<b>REACH REGISTRATION NO.</b>	All the ingredients of the mixture have been registered or they are exempt from registration.				

### SPECIFICATIONS

<b>ASPECT AT 20°C</b>	SLIGHT VISCOUS LIQUID	
<b>COLOUR</b>	RED	
<b>ODOUR</b>	SMOKY, WOODY, BITTERSWEET, SMOKED FOODSTUFF, BARBECUE (BBQ, BARBEQUE), GRILL.	
<b>TENACITY</b>	IT LAST 1 DAY ON A SMELLING STRIP.	
<b>USAGE</b>	SMOKY BASE INTENDED TO GIVE FLAVOR TO FOOD. MAXIMUM ALLOWED DOSAGE IN THE FINAL FOOD PRODUCT WHICH REACHES THE CONSUMER DEPENDS ON THE SPECIFIC FOOD, MORE INFORMATION IS AVAILABLE ON REQUEST.  BENZO[a]PYRENE < 1 ppb, BENZO[a]ANTHRACENE < 2 ppb. IT GIVES VERY GOOD EFFECTS WITH PRODUCTS OF PAPRIKA, KETCHUP, MEAT, ETC.	
<b>STABILITY</b>	IT CONTAINS SUNFLOWER OIL (IMPLIES 600 ppm APPROX. OF NATURAL VITAMIN E). PURGE HEADSPACE WITH NITROGEN.	
<b>DENSITY AT 20°C (g / ml)</b>	0,922	- 0,932
<b>DENSITY 25/25</b>		-
<b>REFRACTIVE INDEX nD20</b>	1,4700	- 1,4800
<b>REFRACTIVE INDEX nD25</b>		-
<b>OPTICAL ROTATION (°)</b>		/
<b>BOILING POINT (°C)</b>		
<b>MELTING POINT (°C)</b>		
<b>FLASH POINT (°C)</b>	110,00	
<b>ASSAY (% GC)</b>	-	
<b>ACID VALUE (mg KOH/g)</b>	-	
<b>SOLUBILITY</b>	INSOLUBLE IN WATER	
<b>VAPOUR PRESSURE</b>	NOT DETERMINED	
<b>OTHER SOLUBILITIES</b>	SOLUBLE IN ETHANOL. SOLUBLE IN OILS AND FATS (LIPOSOLUBLE, FAT SOLUBLE, OIL SOLUBLE).	
<b>OTHER TECHNICAL DATA</b>	IT CONTAINS ONLY FLAVOURING SUBSTANCES, NATURAL FLAVOURING SUBSTANCES, FLAVOURING PREPARATIONS, SMOKE FLAVOURINGS AND SUNFLOWER OIL. PRIMARY PRODUCTS: 0.8% OF SF-004 AND 1.56% OF SF-005.	

### STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 36 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

IT MAY SHOW SLIGHT TURBIDITY. PRECIPITATE MAY APPEAR AT THE BOTTOM, COLOUR MAY DARKEN OVER TIME.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.