

SPECIFICATION SHEET

VERSION 2,00 **VERSION DATE** 19/09/22 **PRINT DATE** 03/10/22

PRODUCT SMOKY BBQ (BARBEQUE)
APPLICATIONS Industrial raw material not intended for direct use.
CLASSIFICATION FLAVOUR
REACH REGISTRATION NO. All the ingredients of the mixture have been registered or they are exempt from registration.

SPECIFICATIONS

ASPECT AT 20°C SLIGHT VISCOUS LIQUID
COLOUR RED
ODOUR SMOKY, WOODY, BITTERSWEET, SMOKED FOODSTUFF, BARBECUE (BBQ, BARBEQUE), GRILL.

TENACITY IT LAST 1 DAY ON A SMELLING STRIP.
USAGE 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.

STABILITY IT CONTAINS SUNFLOWER OIL (IMPLIES 600 ppm APPROX. OF NATURAL VITAMIN E). PURGE HEADSPACE WITH NITROGEN.

DENSITY AT 20°C (g / ml) 0,922 - 0,932
DENSITY 25/25 -
REFRACTIVE INDEX nD20 1,4700 - 1,4800
REFRACTIVE INDEX nD25 -
OPTICAL ROTATION (°) /
BOILING POINT (°C)
MELTING POINT (°C)
FLASH POINT (°C) 110,00
ASSAY (% GC) -
ACID VALUE (mg KOH/g) -
SOLUBILITY INSOLUBLE IN WATER
VAPOUR PRESSURE NOT DETERMINED
OTHER SOLUBILITIES SOLUBLE IN ETHANOL. SOLUBLE IN OILS AND FATS (LIPOSOLUBLE, FAT SOLUBLE, OIL SOLUBLE).

OTHER TECHNICAL DATA 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 TECHNOLOGICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.