



Certificate of Analysis

Strawberry Flavour 04949 (H)

Mat.Nr.: 1003774592015

supplier	Stockmeier Food GmbH
customer	Herford
despatch date	FlavoScent GmbH
order	04.04.2025
ref.	5608922
total	240053
batch	600 kg
production date	12554152
exp. date	22.03.2025
	26.09.2026



Product description:

Colour:	white
Appearance:	fine powder
Taste description:	typical, sweet, jam like

Analysis:

conform
conform
conform

Composition:

Flavouring components:	flavouring substances, natural flavouring substances (cis-3-Hexen-1-ol / Ethylbutyrat / Furaneol / Ethyl-2-Methylbutyrat)
Other components:	dextrose, maltodextrine, gum Arabic, triacetin, sodium diacetate

Other information:

Recommended dosage:	1-2g/kg final product
Storage:	at ambient temperature (approx. 15°C), dark and dry in unopened container
Alcohol content:	no content
Bulk density:	ca. 670 g/l
Limited ingredients:	triacetin (E 1518) 0,2 %
Maximum dosage EU:	not applicable
Heavy Metals:	conform to former Flavour Guideline 88/388/EWG
Microbiology:	Total Plate Count < 1000 /g Yeasts < 250 /g Moulds < 250 /g E.Coli < 100 /g Salmonellae neg. /25g
Recommended labelling:	flavouring

Product is suitable for human consumption.

The product has to be protected from temperatures below 4°C. Opened containers are to be closed firmly immediately after use and should be used as soon as possible. During store changes may be noted in the colour of this flavour. Variances in colour are typical for these types of flavour and in no way affect the sensorial or technological properties.

This product corresponds to the European regulation of flavourings 1334/2008 and the European regulation of food additives 1333/2008. For use of this product abroad, the respective national legal regulations are to be considered.

Herford, 04.04.2025

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