

# Firmenich

## Technical Datasheet

This data sheet cancels and replaces all previously issued sheets for this product.

### TASTEPRINT 514367 SPM

#### I- Company/undertaking Identification

Mr. Thomas Sulich  
Firmenich Inc.  
P.O. Box 5880  
Princeton - New Jersey 08543 - USA  
Tel.:+1.609.452.10.00 - Fax.:+1.609.275.72.38

#### II- Technical information

Shelflife: This product is best used within 36 months in the following storage conditions.

Storage conditions: Dry area, unopened containers, optimum temp. 11-25 °C / 52-77 °F  
(Fluctuations in climatic conditions may affect certain physical characteristics e.g. flow properties)

Flash point : > 212 °F / > 100 °C

#### Specifications

#### Values

#### Methods

|                             |   |        |
|-----------------------------|---|--------|
| Appearance                  | POWDER                                    | CQ-012 |
| Colour                      | OFF-WHITE TO BEIGE                        | CQ-001 |
| Odour                       | FIRMENICH STANDARD                        | CQ-022 |
| Taste                       | FIRMENICH STANDARD                        | CQ-024 |
| Water Content by Gravimetry | MAX 8.0%                                  | CQ-253 |
| Part. Size Sieve 1.0 mm     | MIN 97.0% passes                          | CQ-014 |
| Purity by HPLC              | 80.0 ... 85.0%                            | CQ-450 |
|                             | As Total steviol glycosides (% dry basis) |        |

#### III- Organoleptic

The product shall match a previously accepted sample.

#### IV- US Ingredient Statement: .

Steviol glycosides, and Monk fruit extract.

#### V- Nutritional information

Values are calculated for the product as is, and expressed in g/100g unless otherwise specified.

|   |     |
|---|-----|
| Calories (kcal/100g)                                  | 19  |
| Protein   | 1.9 |
| Carbohydrates   | 2.4 |
| - Total sugars (mono- and disaccharides)              | 1.6 |
| - Added sugars (mono- and disaccharides)              | 0.0 |
| - Dietary fiber                                       | 0.8 |
| - Dietary fiber (excludes gum arabic and xanthan gum) | 0.8 |

# Firmenich

## Technical Datasheet

This data sheet cancels and replaces all previously issued sheets for this product.

### TASTEPRINT 514367 SPM

|                         |     |
|-------------------------|-----|
| Fat                     | 0.0 |
| - Saturated             | 0.0 |
| - Monounsaturated       | 0.0 |
| - Polyunsaturated       | 0.0 |
| - Trans fatty acids     | 0.0 |
| - Cholesterol (mg/100g) | 0   |
| Sodium (mg/100g)        | 76  |
| Potassium (mg/100g)     | 4   |
| Calcium (mg/100g)       | 16  |
| Iron (mg/100g)          | 0   |
| Ash                     | 0.2 |
| Vitamin C (mg/100g)     | 0   |
| Vitamin A (RE/100g)     | 0   |
| Vitamin D (mcg/100g)    | 0   |

NOTE: The nutritional information in this section is derived from calculated values based on raw material information and should not be depended upon to make specific nutritional claims for the finished product. Nutritional claims concerning beneficial effects of nutrients present in the finished product should be confirmed by analysis.

### VI- Known or claimed sources of food allergy/intolerance

|  |    |
|--|----|
| Celery and products thereof                  | No |
| Crustacea and products thereof               | No |
| Eggs and products thereof                    | No |
| Fish and products thereof                    | No |
| Gluten and products of these                 | No |
| Lupin and products thereof                   | No |
| Milk and milk products (lactose included)    | No |
| Molluscs and products thereof                | No |
| Mustard and products thereof                 | No |
| Nuts and products thereof *                  | No |
| Peanuts and products thereof                 | No |
| Sesame seeds and products thereof            | No |
| Soybeans and products thereof                | No |
| Sulfites at concentrations of at least 10ppm | No |
| Wheat and products thereof                   | No |

\*Nuts i.e. Almond (*Prunus amygdalus dulcis*), Beech nut (*Fagus spp.*), Brazil nut (*Bertholletia excelsa*), Bitternut (*Juglans cinerea*), Cashew (*Anacardium occidentale*), Chestnut (*Castanea spp.*), Chinquapin (*Castanea pumila*), Coconut (*Cocos nucifera L.*), Filbert/hazelnut (*Corylus spp.*), Ginko nut (*Ginkgo biloba L.*), Hickory nut (*Carya spp.*), Lichee nut (*Litchi chinensis Sonn.*), Macadamia nut/Bush nut (*Macadamia spp.*), Pecan (*Carya illinoensis*), Pine nut/Pinon nut (*Pinus spp.*), Pili nut (*Canarium ovatum Engl. in A. DC.*), Pistachio (*Pistacia vera L.*), Sheanut (*Vitellaria paradoxa C.F. Gaertn.*), Walnut/Heartnut (*Juglans spp.*) and products thereof

This product meets the requirements for "gluten-free" labelling as laid down in 21 CFR 101.91.

# Firmenich

## Technical Datasheet

This data sheet cancels and replaces all previously issued sheets for this product.

### TASTEPRINT 514367 SPM

#### VII- Dietary information

Suitable for vegetarians (i.e. contains no animal-derived ingredients excluding dairy ingredients, honey and egg products) Yes

Suitable for vegans (i.e. contains no animal-derived ingredients including dairy ingredients, honey and egg products) Yes

This product is eligible for Halal IFANCA/HFCE certification\*: Yes

This product is eligible for Kosher certification\*: Yes

- Contains dairy: No

- Contains meat: No

*\*When appropriate, certificates have to be requested during the order. Certification may not be compatible with manufacturing constraints.*

#### VIII- Irradiation status

Product treated with ionising radiation No  
Product contains raw material(s) treated with ionising radiation No

#### IX- GMO (Genetically Modified Organism) Declaration

This product is not subject to Bioengineered Food Labeling in accordance with US National Bioengineered Food Disclosure Standard (NBFDS), 7 C.F.R. Part 66.

This product does not contain ingredients that would require labeling (as defined in article 2.2(f) of Regulation (EU) N° 1169/2011) derived from GMOs as indicated in Article 13(1) of Commission Regulation (EC) No 1829/2003 of 22 September 2003 on genetically modified food and feed.

#### IMPORTANT FOR YOUR PROTECTION

The information contained herein is to the best of our knowledge reliable, based on supplier documentation and the use of Good Manufacturing Practices within our production facilities. However nothing herein is to be construed as a warranty. Users should make their own tests to determine the applicability of such information and its suitability for their own particular purpose. For the commercial use of this product including the labelling and description of any food into which it is incorporated, it shall remain the responsibility of the food manufacturer to identify and comply with all relevant legal requirements (including generally accepted practices, guidelines and standards) as based on the data supplied herein or any supplementary information provided on request.