

Food Flavor NSF-03

PureCircle™ NSF-03 food flavor is a natural flavoring preparation that increases savory notes, improves smoky & salty flavors and increases brown notes in food and beverage application

Chemical and Physical

Properties	Values	Unit
Natural Flavoring Preparation From Stevia Extract	≥95	%
Residual Ethanol	<0.50	%
Residual Methanol	<0.02	%
Ash	<1.0	%
Lead (as Pb)	<1.0	ppm
Arsenic (as As)	<1.0	ppm
Mercury (as Hg)	<1.0	ppm
Cadmium (as Cd)	<1.0	ppm
Appearance	Off white to yellowish powder	
Loss on drying	<6.0	% w/w
pH, 1% in water	4.5 - 7.0	
Solubility in water	10	%

Microbiological Standards

Properties	Values	Unit
Total Plate Count	<1000	cfu/g
Yeast	<100	cfu/g
Mold	<100	cfu/g
Total Coliforms	<10	cfu/g
Escherichia coli count	<10	cfu/g
Salmonella sp.	Absent	n/25g

Nutritional Data/100g

At standard usage levels in finished products, this ingredient contributes no carbohydrate, sugar, fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance.

Certification

Halal	Yes
Kosher	Yes

Packaging and Storage

1 x 10kg PE Bag in Carton; Pallet Size 320kg Product must be stored in its original packaging, away from direct light, in a cool, dry, and well-ventilated area

Shelf Life

The best before date for NSF-03 is 3 years from date of manufacture when unopened in the original packaging.

Regulatory

FDA 21 CFR 101.22 (a)(3), FEMA GRAS Regulation (EC) 1334/2008

This flavoring ingredient has a maximum usage level. Please contact your PureCircle by Ingredion contact for further details regarding compliance for the application in the end market.

Steviol Equivalent	0.35
Labelling	Natural Flavor
Country of Origin	MALAYSIA
GMO Declaration	Under EC Regulations 1829/2003 and 1830/2003, it does not require GMO labeling. Additionally, product is not subject to the bioengineered disclosure as outlined in U.S. USDA National Bioengineered Food Disclosure Standard (2018) .
Allergen	This product does not contain any allergenic material.

Effective Date: 3/1/2024

Next Review Date: 3/1/2027

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