



# Food Flavor NSF-06

 $Pure Circle^{TM} \ NSF-06 \ food \ flavor \ is \ a \ natural \ flavoring \ preparation \ that \ modulates \ vanilla \ flavor \ and \ dairy \ notes \ in food \ and \ beverage \ applications$ 

Chemical and Physical		
Properties	<b>V</b> alues	Unit
Total Steviol Glycosides	≥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	White to off white powder	
Loss on drying	<6.0	% w/w
рН	4.5 - 7.0	
Solubility in water	1.0	%

## Microbiological Standards

Properties	<b>Values</b>	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**

 $I \times I0$ kg Aluminum Bag in Box; Pallet Size 320kg. Product must be stored in its original packaging in a cool, dry, and well-ventilated area

#### **Shelf Life**

The best before date for NSF-06 is 3 years from date of manufacture when unopened in the original packaging

## Regulatory

USA: FDA 21 CFR 101.22 (a)(3), FEMA GRAS EU: Regulation (EC) 1334/2008, flavouring preparation 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 0.33

Labelling USA: Natural Flavor, EU: Natural

Flavouring

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.

Efective Date: 7/31/2024 Next Review Date: 7/31/2027

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