

FOOD FLAVOR NSF-12

PureCircle™ NSF-12 food flavor is a natural flavoring substance that has "sugar like" upfront sweetness and suppresses off notes in food and beverage.

Chemical and Physical

Properties	Values
Total Steviol Glycosides (% anhydrous basis)	≥95
Loss on drying, %w/w (105°C, 2 hrs)	≤6.0
pH (1% solution w/v)	4.5 – 7.0
Ethanol, %	≤0.5
Methanol, %	≤0.02
Ash, %	<1.0
Lead, ppm	<1.0
Arsenic, ppm	<1.0
Cadmium, ppm	<1.0
Mercury, ppm	<1.0

Microbiological Standards

Microbiological Standards	Values
Total Plate Count, cfu/g	<1000
Yeast, cfu/g	<100
Mold, cfu/g	<100
Coliform, cfu/g	<10
<i>E. coli</i> , cfu/g	<10
<i>Salmonella</i> sp./25g	Absent

Sensory Data

Appearance	White to Off-white, powder
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Nutritional Data/100g

At standard usage levels in finished products, NSF-12 food flavor contributes no carbohydrate, sugar, fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance.

Certification

Halal
Kosher pareve

Packaging and Storage

1 x 10kg Aluminium Foil 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-12 is 2 years from date of manufacture when unopened in the original packaging.

Ingredients

It is the responsibility of the food manufacturer to determine the compliance of this product in its final application based on the list of ingredients provided below.

- Flavoring

Regulatory Data

FDA 21 CFR 101.22 (a)(3), FEMA GRAS

Steviol Equivalent: 0.24

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.

Labeling	Natural Flavor
Country of Origin	This product is manufactured in 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: March 22, 2022

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