

FOOD FLAVOR NSF-02

PureCircle™ NSF-02 food flavor is a natural flavoring preparation that provides taste modulation by masking bitter notes, reducing linger and rounding overall flavor in food and beverage applications.

Chemical and Physical

Properties	Values
Total Steviol Glycosides, %	≥80.0
Dextrin, %	≤20.0
Ash, %	<1.0
Arsenic, ppm	<0.5
Mercury, ppm	<0.05
Lead, ppm	<1.0
Appearance	White to off white powder
Loss on drying, % (wt/wt)	≤6.0
pH, 1% in water	4.5 – 7.0

Microbiological Standards

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

Nutritional Data/100g

At standard usage levels in finished products, NSF-02 food flavor contributes no carbohydrate, sugar, fat, protein, fiber, vitamins, or minerals (including sodium) of dietary significance.

Certification

Halal	Yes
Kosher pareve	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-02 is 3 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.

- Dextrin
- Flavoring

Regulatory Data

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

Steviol Equivalent: 0.19

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	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: May 14, 2024

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