

SPECIFICATION SHEET

VERSION	2,00	VERSION DATE	19/09/22	PRINT DATE	02/05/24
PRODUCT	SMOKY BBQ (BARBEQUE)				
APPLICATIONS	Industrial raw material not intended for direct use.				
CLASSIFICATION	FLAVOUR				
REACH REGISTRATION NO.	All the ingredients of the mixture have been registered or they are exempt from registration.				

SPECIFICATIONS

ASPECT AT 20°C	SLIGHT VISCOUS LIQUID		
COLOUR	RED		
ODOUR	SMOKY, WOODY, BITTERSWEET, SMOKED FOODSTUFF, BARBECUE (BBQ, BARBEQUE), GRILL.		
TENACITY	IT LAST 1 DAY ON A SMELLING STRIP.		
USAGE	SMOKY BASE INTENDED TO GIVE FLAVOR TO FOOD. MAXIMUM ALLOWED DOSAGE IN THE FINAL FOOD PRODUCT WHICH REACHES THE CONSUMER DEPENDS ON THE SPECIFIC FOOD, MORE INFORMATION IS AVAILABLE ON REQUEST. BENZO[a]PYRENE < 1 ppb, BENZO[a]ANTHRACENE < 2 ppb. IT GIVES VERY GOOD EFFECTS WITH PRODUCTS OF PAPRIKA, KETCHUP, MEAT, ETC.		
STABILITY	IT CONTAINS SUNFLOWER OIL (IMPLIES 600 ppm APPROX. OF NATURAL VITAMIN E). PURGE HEADSPACE WITH NITROGEN.		
DENSITY AT 20°C (g / ml)	0,922	-	0,932
DENSITY 25/25		-	
REFRACTIVE INDEX nD20	1,4700	-	1,4800
REFRACTIVE INDEX nD25		-	
OPTICAL ROTATION (°)		/	
BOILING POINT (°C)			
MELTING POINT (°C)			
FLASH POINT (°C)	110,00		
ASSAY (% GC)	-		
ACID VALUE (mg KOH/g)	-		
SOLUBILITY	INSOLUBLE IN WATER		
VAPOUR PRESSURE	NOT DETERMINED		
OTHER SOLUBILITIES	SOLUBLE IN ETHANOL. SOLUBLE IN OILS AND FATS (LIPOSOLUBLE, FAT SOLUBLE, OIL SOLUBLE).		
OTHER TECHNICAL DATA	IT CONTAINS ONLY FLAVOURING SUBSTANCES, NATURAL FLAVOURING SUBSTANCES, FLAVOURING PREPARATIONS, SMOKE FLAVOURINGS AND SUNFLOWER OIL. PRIMARY PRODUCTS: 0.8% OF SF-004 AND 1.56% OF SF-005.		

STABILITY AND STORAGE

KEEP IN TIGHTLY CLOSED CONTAINER IN A COOL AND DRY PLACE, PROTECTED FROM LIGHT. WHEN STORED FOR MORE THAN 36 MONTHS, QUALITY SHOULD BE CHECKED BEFORE USE.

IT MAY SHOW SLIGHT TURBIDITY. PRECIPITATE MAY APPEAR AT THE BOTTOM, COLOUR MAY DARKEN OVER TIME.

WE BELIEVE THE ABOVE INFORMATION TO BE CORRECT BUT WE DO NOT PRESENT IT AS ALL INCLUSIVE AND AS SUCH SHOULD BE USED AS A GUIDE. IT IS THE SOLE RESPONSIBILITY OF THE RECEIVER OF OUR PRODUCT TO COMPLY WITH EXISTING REGULATIONS AND INSTRUCTIONS.

THIS PRODUCT HAS NOT BEEN FILTERED DUE TO TECHNICAL REASONS. WE RECOMMEND NOT TO USE IT UNLESS FILTERED WHEN USED AS A RAW MATERIAL IN FOOD INTENDED FOR FINAL CONSUMERS.