

PRODUCT SPECIFICATION	
Supplier:	Steenbergs Limited
Product:	Almond extract

Physical Standards

Product description	Almond extract	
Appearance	Clear mobile liquid	
Flavour and aroma	Alcoholic aroma with definite bittersweet ester smells of bitter almond oil and flavour characteristic of bitter almond and marzipan	
Size	Mobile liquid	
Percentage purity	99.9%	
Organic	Yes/ No	
Fairtrade	Yes / No	

Ingredients

Ingredients	E Number	% w/w	Ingredient Country of Origin	Function
Water	n/a		Various	Dilutant
Ethanol	n/a		Various	Solvent
Bitter almond oil	n/a		Various	Flavouring

Storage and Shelf Life

Storage	Ambient (ideally, 8-20°C) conditions
Shelf life from packing	1095 days
Shelf life once opened	547 days

Label and Traceability

Legal Information	Almond extract; Ingredients: water, ethanol, bitter almond oil† † allergen
Traceability information	Batch code & best before placed on label in field of view
Country of origin	Various

Packaging

Item	Material/Description	Dimensions
Outer Packaging	Corrugated – outer case	103mm x 170mm x 107mm = 60.6g
Food Contact Packaging	Aluminium twist-off cap with PE plastic gasket liner	27mm x 12.5mm = 1.5g
Food Contact Packaging	Amber glass Winchester jar	100ml, 45mm x 102mm = 75.7g
Food Contact Packaging complies with current legislation?		Yes/ No

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Chemical Standards

Test	Units	Specification	Method
Aflatoxin B1	µg/kg	5	Laboratory specific
Total (B1, B2, G1, G2)	µg/kg	10	Laboratory specific
Ochratoxin A	µg/kg	30	Laboratory specific
Pesticides ⁽ⁱ⁾	mg/kg	<0.01	Laboratory specific

Laboratory Used	Northern Hygiene Laboratories, or equivalent
Accreditation Status	UKAS 1463

(i) Organochlorine, organophosphate and pyrethroid pesticides, plus other pesticides per current laboratory test suite. Limits set by certain EC countries are 0.01mg/kg but some can only be tested to 0.05mg/kg limits of quantification.

Illegal Dye Analysis

Test	Units	Specification	Method
Sudan I – IV	mg/kg	<0.01	Laboratory specific
Para Red	mg/kg	<0.01	Laboratory specific

Laboratory Used	Northern Hygiene Laboratories, or equivalent
Accreditation Status	UKAS 1463

(i) For cayenne, chilli, turmeric per legislation and sumac for Steenbergs' quality assurance system

(ii) Other illegal dyes tests may include bixin, butter yellow, orange II, parared, rhodamine B and toluidine red

Microbiological Standards

Test	Units	Specification	Method
Total viable count	cfu/g	1 x 10 ⁷	Laboratory specific
<i>E. coli</i>	cfu/g	1 x 10 ²	Laboratory specific
<i>Salmonella</i>	cfu/g	Absent in 25g	Laboratory specific
<i>B. cereus</i>	cfu/g	1 x 10 ³	Laboratory specific
<i>C. perfringens</i>	cfu/g	1 x 10 ³	Laboratory specific
Yeasts	cfu/g	1 x 10 ⁵	Laboratory specific
Moulds	cfu/g	1 x 10 ⁵	Laboratory specific

Laboratory Used	Northern Hygiene Laboratories, or equivalent
Accreditation Status	UKAS 1463

Food Safety Information (Critical Control Point)

Metal Detection	Test Piece Size (mm)	Position of Metal Detector/Magnet	Frequency of Check
Ferrous	2.5	Goods in	On intake
Non ferrous	3.5	Goods in	On intake
Stainless steel	6.0	Goods in	On intake

Contaminants	
Does the product conform to current EU/UK pesticide legislation	√
Does the product conform to current EU/UK heavy metal legislation	√
Does the product conform to current EU/UK organic legislation	x

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GMO Information

GMO Status	YES	NO	Comment
1(a) Does the product contain, or may have been produced with the aid of any genetically modified organisms		√	
1 (b) Furthermore, has any Processing Aid used been produced with the aid of any genetically modified organism (with particular reference to enzyme preparations).		√	
If the answer to 1(a) and/or 1(b) is YES, is the product labelled in accordance to Regulation EC 1829/2003 and is traceable according to Regulation EC 1830/2003			

Allergen Information

Allergen information	Does the Product Contain?		Present on Site?		Cross Contamination Possible?		Comment
	YES	NO	YES	NO	YES	NO	
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof		√	√			√	Prepacked products sold via website
Crustaceans and products thereof		√		√		√	
Eggs and products thereof		√		√		√	
Fish and products thereof		√	√			√	As above
Peanuts and products thereof		√	√			√	As above
Soybeans and products thereof		√	√			√	As above
Milk and products thereof (including lactose)		√		√		√	
Nuts i.e. almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), pistachio nut (<i>Pistacia vera</i>), macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) and products thereof	√		√			√	
Celery and products thereof		√	√			√	Spice
Mustard and products thereof		√	√			√	Spice
Sesame seeds and products thereof		√	√			√	In za'atar
Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/litre expressed as SO ₂		√		√		√	
Lupin and products thereof		√		√		√	
Mollusc and products thereof		√		√		√	
Has the product been processed on any equipment where materials identified above are used		√		√		√	
Has any processing aids used in preparation of the product, either contains, or has been produced with the aid of any materials identified above (example: fish gelatine used as an agent in juice clarification)		√		√		√	
Has the product been subjected to any ionising irradiation		√		√		√	
Have you made the necessary enquiries throughout the supply chain	√		√		√		

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Intolerance Information

Intolerance information	Does the Product Contain?		Present on Site?		Cross Contamination Possible?		Comment
	YES	NO	YES	NO	YES	NO	
Animal products		√		√		√	
Antioxidants – added		√		√		√	
Aspartame		√		√		√	
Benzoates/benzoic acid		√		√		√	
BHA/BHT		√		√		√	
Cocoa		√	√			√	Hot chocolates
Coconut/oils		√		√		√	
Colours - added		√		√		√	
Corn or derivatives there of		√		√		√	
Flavours – added		√		√		√	
Garlic		√	√			√	Spice
Gelatine		√		√		√	
Glutamates		√		√		√	
Honey		√		√		√	
Hydrolysed vegetable protein/oil		√		√		√	
Hydrocarbons mineral		√		√		√	
Legumes – peas/beans		√		√		√	
Maize or derivative there of		√		√		√	
Polyols		√		√		√	
Preservatives – added		√		√		√	
Salt, added		√	√			√	Salt & blends
Seeds – cotton seed/poppy		√	√			√	Poppy seeds
Seed oils		√		√		√	
Sugar, added		√	√			√	Sugar & blends
Sweeteners - added		√		√		√	
Yeast/yeast extract or derivatives there of		√		√		√	

	Suitable		Certified	
	YES	NO	YES	NO
Suitable/Certified For				
Halaal		√		√
Kosher	√			√
Vegetarians (In particular, gelatine is not used in processing)	√			√
Ovo-lacto Vegetarians	√			√
Vegans (In particular, neither shellac nor beeswax has been used)	√			√
Coeliacs	√			√
Diabetics	√			√

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Amendments

[illegible]

MATERIAL SAFETY DATA SHEET

1. IDENTIFICATION OF SUBSTANCE AND COMPANY

Product name: Almond extract

Supplier: Steenbergs Ltd, 6 Hallikeld Close, Barker Business Park, Melmerby, Ripon, HG4 5GZ, UK; T: 01765 640 088; F: 01765 640 101; E: enquiries@steenbergs.co.uk.

Emergency telephone: 01765 640 088, between 08.30 – 17.00; 07715 278 773, out of hours.

2. HAZARDS IDENTIFICATION

2.1 Classification under Regulation (EC) No 1272/2008

Physical Flammable Liquid 3

Health Not classified

Environmental Not classified

2.2 Label elements

Signal word: Danger

Hazard statement: H226 Flammable liquid and vapour

Precautionary statements:

P210 Keep away from heat/sparks/open flames/hot surfaces – No smoking

P233 Keep container tightly closed

P243 Take precautionary measures against static discharge

P280 Wear protective gloves/protective clothing/eye protection/face protection

P303+361+353 If on skin (or hair): Remove or take off all contaminated clothing immediately. Rinse skin with water/shower

P403+203: Store in a well-ventilated place. Keep cool

3. COMPOSITION/INFORMATION ON INGREDIENTS

Exempt from Regulation (EC) 1272/2008, because it is a food as defined in Regulation (EC) No 178/200, and as a food flavouring under Directive 88/388/EEC and Decision 1999/217/EC.

Does not contain substances in concentrations equal to or greater than the limits specified in Regulation (EC) 1272/2008.

4. FIRST AID MEASURES

Inhalation: remove to fresh air and keep at rest. Obtain medical advice if breathing becomes difficult.

Ingestion: Do not induce vomiting. Rinse mouth with water and obtain medical advice immediately.

Skin contact: Remove contaminated clothing. Wash skin with plenty of soap and water.

Eye contact: Flush with water for at least 15 minutes, then seek medical attention.

5. FIRE FIGHTING MEASURES

Extinguishing media:

Suitable: Carbon dioxide, foam or dry powder

Unsuitable: Water

Combustion products: Carbon dioxide, carbon monoxide and unidentified organic compounds.

For fire fighters: Wear protective clothing and self-contained breathing apparatus.

6. ACCIDENTAL RELEASE MEASURES

Remove all sources of ignition. Ensure proper ventilation. Avoid inhalation, skin and eye contact.

Isolate from water drainage systems. Soak up spillage with sand or other proprietary material.

Transfer used material to a suitable waste container and dispose in accordance with local and national regulations.

7. HANDLING AND STORAGE

Handling: Maintain good occupational and personal hygiene. Avoid inhalation and contact with skin and eyes.

Storage: Store in closed original container at temperatures between 10°C and 25°C. Store away from heat, direct sunlight and chemical hazards.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

Personal protection:

Respiratory protection: Not generally required in well ventilated areas.

Eye protection: Wear safety goggles/glasses.

Skin protection: Wear chemically resistant disposable gloves and overalls.

9. PHYSICAL AND CHEMICAL PROPERTIES

Appearance: Mobile liquid

Odour: Characteristic

Colour: Clear, almost colourless

Boiling point: n/a

Flash point: 33°C

pH: n/a

Density: 0.958

Refractive index: 1.356

Flammability: Limits not determined

Solubility: Soluble in water

10. STABILITY AND REACTIVITY

Stability: Presents no significant reactivity hazard by itself or in contact with water.

Conditions to avoid: Sources of ignition.

Materials to avoid: Strong acids and oxidising agents.
Hazardous decomposition products: Oxides of carbon.

11. TOXICOLOGICAL INFORMATION

None available.

12. ECOLOGICAL INFORMATION

None available.

13. DISPOSAL INFORMATION

Dispose in accordance with national and local regulations. Do not dispose of through water and drainage systems.

14. TRANSPORT INFORMATION

ADR/RID: Flammable Liquid N.O.S.
Hazard Class: 3
Packing Group: III
UN No.: 1993

15. REGULATORY INFORMATION

This datasheet is prepared in accordance with Regulation (EU) 2015/380.

16. OTHER INFORMATION

GENERAL INFORMATION

As a food product, the product is not classified under Regulation (EC) 1272/2008 and does not require a safety data sheet. It is not sold for use for any other purpose than for use in food.

The information contained herein is accurate to the best of our knowledge, and it cannot be assumed that all possible safety measures are contained in this data sheet. The information contained herein is only for advice for the end user. No liability can be accepted arising out of its use, application or processing. It is the user's responsibility to determine the safe conditions for use of this product.

Date: 05/08/2020