

Product Information Sheet

Product Name: Almond Flavour Standard
Product Number: 190-0224-5-GMP
Document Code: PIS Almond 0003
Revision Number: 0003
Revision Date: 15th February 2016

Product Description

Almond GMP Flavour Standards are used in the sensory training and validation of sensory panels in the beer and beverage industry.

When placed into beer or another liquid this flavour standard imparts an almond, or cherry stone like flavour. Sensory panellists should learn to taste and smell this flavour as part of a regular sensory quality control training program.

Almond GMP Flavour Standards are provided in powder form in single dose gelatine capsules within a pharmaceutical grade blister pack for improved product stability and ease of use.



Product Quality - GMP Flavour Standards

All FlavorActiV GMP Flavour Standards are produced to pharmaceutical grade quality control systems and standards within our dedicated production facility.

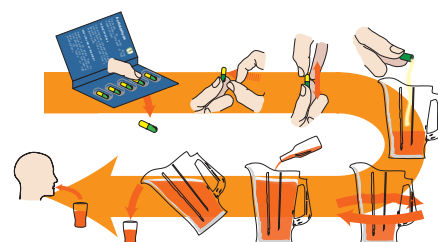
Our flavour centre uses Good Manufacturing Practices (GMP) and this quality system has been audited and certified by the Medicines and Healthcare Regulatory Authority (MHRA).

Our dedicated flavour centre is built to pharmaceutical grade specifications around the concept of handling flavours in liquid and powder forms in a controlled environment. This eliminates any flavour cross contamination and any extraneous taints and chemicals from entering our GMP Flavour Standards that may detract from their quality.

This ensures that each FlavorActiV GMP Flavour Standard is produced to highest quality possible.

Product Use

1. To use a flavour standard push the gelatine capsule through the protective silver foil.
2. Prepare the volume of beverage you would like to impart the flavour to - recommended 1 litre. Allow any foam to reduce.
3. Gently tap the gelatine capsule with your finger and remove the top half.
4. Pour slowly and evenly into the beverage.
5. Swirl the beverage for a few moments to distribute the flavour.
6. Pour samples and taste the beverage with your sensory panel



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Technical Specifications:

Product form:	Flavour standards in pharmaceutical grade blister packaging.
Flavour Imparted:	Benzaldehyde
FEMA flavour number:	2127
EC chemical number:	202-860-4
CAS chemical number:	100-52-7
Amount of flavour per flavour standard:	3 mg (three times sensory flavour threshold)
Excipients per capsule:	Sucrose, β -cyclodextrin
Average volumetric contents per flavour standard:	500 mg
Solubility:	Soluble in all liquid beverages and foodstuffs
Quality control system:	Pharmaceutical GMP quality systems
Country of manufacture:	United Kingdom

Product Health Comments:

Acceptable daily intake – beverage (ADI) -	Acceptable under joint FAO/WHO expert committee on food additives.
Microbiological contaminants - yeast and moulds	<100 cfu / capsule (<100 cfu per 100 ml in 1 litre)
Microbiological contaminants - bacteria	<100 cfu / capsule (<100 cfu per 100 ml in 1 litre)
Additional Comments:	Commonly used food additive and cooking agent.
Allergen Advice:	This GMP flavour standard is free from all allergens listed under EU FIC requirements and is produced in a pharmaceutical allergen free environment under strict controls with no risk of cross contamination.

Other Comments:

Disclaimer:	The above information is believed to be correct but does not purport to be all-inclusive and shall be used only as a guide. FlavorActiV shall not be held liable for any damage resulting from handling or from contact with the above product.
Manufacturer Notice:	FlavorActiV™ flavour standards are manufactured by Quay Pharma (www.quaypharma.com)