

## TECHNICAL PRODUCT SPECIFICATION

Product Description: Geuolie voor cosmetica / zeep / melts - 100% natuurlijk - Honing  
Fragrance oil for cosmetics / soaps / melts - 100% natural - Honey  
Geur / aroma olie voor lipbalsem - 100% natuurlijk - Honing  
Fragrance / aromatic oil for lip balm - 100% natural - Honey

Article No.: PSQ0660235 - GON212 - GOL212

### Physical Data

Appearance (according to FL M-AP-001): liquid, clear, yellow  
Sensoric profile (according to FL M-SP-002): When used properly typical sensoric profile with following characteristic:  
sweet, flowery, typical

Flashpoint (according to FL ASTM D6450): >100 °C  
Relative density (according to FL EuAB 2.2.5): 1.143 ... 1.163 (d20/4)  
Refractive index (according to FL EuAB 2.2.6): 1.424 ... 1.444 (nD20)  
Optical rotation (according to FL EuAB 2.2.7): -5° ... +5° (a20)

### Microbiological Information

References: German § 64 LFBG collection of methods and ISO-Norm

Total Plate Count: max. 1,000 / g  
Yeasts: max. 100 / g  
Moulds: max. 100 / g  
Enterobacteriaceae: max. 10 / g  
Coliforms: negative in 0.1 g  
Escherichia coli: negative in 1 g  
Salmonella: negative in 50 g

### Nutritional Information

References: Codex Alimentarius „Guidelines on Nutritional Labelling (CAC/GL-2-1985)”; IOFI „Information Letter No 1438 - Energy value of flavourings”; calculated average values

Ethanol: 0.26 Weight %  
0.28 Vol.%

Energy: 165 kcal/100 g  
681 kJ/100 g

Proteins: 0.0 g/100 g  
Carbohydrates: 0.0 g/100 g

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Sugars:	0.0 g/100 g
Fat:	0.0 g/100 g
Fibres:	0.0 g/100 g
Sodium chloride:	0.0 g/100 g

### Suitability for special dietary requirements

Ovo-lacto-vegetarian <sup>1</sup> :	Yes
Vegan <sup>2</sup> :	Yes
Kosher:	suitable <sup>3</sup>

<sup>1</sup> no meat products contained

<sup>2</sup> no animal products contained including honey

<sup>3</sup> The kosher status "suitable" indicates that the article is suitable for kosher parve applications. The article is not certified kosher.

### Recommended Application

<i>Primary application</i>	<i>Secondary application</i>	<i>Recommended dosage</i>
Sweets	Hard boiled sweets	0.2-0.3%
Sweets	Toffees	0.1-0.2%
Sweets	Chewing Gum	0.6-0.8%
Sweets	Jellies	0.1-0.2%
Sweets	Bonbons (sugar-coated)	0.05-0.1%
Sweets	Comprimates	0.2-0.3%
Sweets	Chocolate	0.2-0.3%
Sweets	Fillings	0.05-0.1%
Sweets	Fatty fillings	0.2-0.3%
Sweets	Spreads	0.2-0.3%
Cereal	Crunchy cereal	0.1-0.2%
Cereal	Cereal bar	0.1-0.2%
Bakery	Cakes & Biscuits	0.2-0.3%
Milk products	Fruit preparation	0.1-0.3%
Milk products	Yoghurt	0.05-0.1%
Milk products	Milk beverages	0.05-0.1%
Milk products	Ice-cream	0.05-0.1%
Dessert/Pudding	Instant Pudding/Dessert	0.05-0.1%
Coffee	Roasted coffee	4.0-6.0%
Coffee	Instant coffee	0.02-0.05%

### Storage and Handling

Storage:	In tightly closed, preferably full containers in cool and dark storage area. Protect from light.
Storage temperature:	Recommended storage temperature 10-20 °C.
Minimum shelf life:	In suitable, originally closed containers minimum 36 months. If used after minimum shelf life, the material has to be analyzed properly.

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We expressly state that information regarding microbiology, heavy metals, nutritional values and suitability for particular nutritional uses is not based on analyses of the actual product, but instead is provided on the basis of supplier statements or general empirical values that apply in principle to products such as the aforementioned one. Therefore, we assume no liability for this information with regard to use of this information or use of the product by the customer. The customer is responsible for verifying this information if necessary, e.g., by conducting its own analyses, and ensuring marketability.

The information regarding recommendations for use is non-binding. Therefore, we assume no liability for this information. Rather, the customer is responsible for ensuring the suitability of the product for the intended use, dosage, and marketability as well as legally compliant labeling of the product and/or processed products made from it, taking into account all valid legal requirements and, where applicable, pertinent directives and/or guidelines.

For declaration, please refer to our aroma declaration.

This is a computer printout and has therefore not been signed by hand.

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