

# FOOD FLAVOURS

## COMPOSITION & DENOMINATION



### COMPOSITION OF A FLAVOUR

(ALL THE INGREDIENTS CONTAINED IN A FOOD FLAVOURING ARE LISTED IN THE DATA SHEET IN DECREASING WEIGHT ORDER)

#### 1 - INGREDIENTS THAT BRING TASTE

##### A - FLAVOURING PREPARATIONS

Ex: ESSENTIAL OIL,  
INFUSION, ALCOHOLATE...

##### B - NATURAL FLAVOURING SUBSTANCES

Ex: MENTHOL FROM  
MINT EO,  
EUGENOL FROM  
CLOVE EO...

##### C - FLAVOURING SUBSTANCES

Ex: EUGENOL FROM  
CHEMICAL  
REACTIONS FROM  
GUAIACOL...

##### D - SMOKE FLAVOURINGS

Ex: SMOKE OIL  
OBTAINED BY  
EMPYREUMATIC WAY  
FROM CERTAIN WOODS ...

##### E - THERMAL PROCESS FLAVOURING

Ex: OBTAINED AFTER  
HEAT TREATMENT OF  
INGREDIENTS (ONE WHICH  
CONTAINS NITROGEN AND THE  
OTHER A REDUCING SUGAR)

##### F - OTHER FLAVOURINGS

DO NOT FIT INTO THE  
DIFFERENT CLASSES  
OPPOSITE.  
Ex: GRILLED TASTE

#### 2 - FOOD PRODUCTS OR FOOD ADDITIVES WHICH SERVE ABOVE ALL TO "DILUTE" TO PROVIDE ADEQUATE DOSAGES (OPTIONAL)

##### G - ETHYL ALCOHOL, SUNFLOWER OIL, SUGAR SYRUP, WATER, MONOPROPYLENE GLYCOL, TRIACETIN, GLYCERIN, ETC.

THE CHOICE WILL BE MADE ACCORDING TO THE CUSTOMER REQUIREMENTS AS WELL AS THE MATRIX IN WHICH THE FOOD FLAVOUR WILL BE FOUND.

### DENOMINATION

#### OF FOOD FLAVOURINGS

(IMPORTANT FOR THE MANUFACTURER OF FOOD INCORPORATING FLAVOURING;  
THIS WILL ENABLE TO MEET THE REQUIREMENTS OF THE INCO REGULATION [OR REGULATION (EU) N° 1169/2011]  
AND WHETHER THE USE IN ITS FINAL FOOD AND THE REPRESENTATION OF INGREDIENTS ARE AUTHORIZED)

**THREE TYPES OF NATURAL FLAVOURINGS:** USE OF CATEGORIES FLAVOURING PREPARATIONS AND/OR NATURAL FLAVOURING SUBSTANCES (BOXES A AND B). ONLY BOX H ALLOWS REPRESENTATION OF THE INGREDIENT ON THE LABEL.

##### H - NATURAL VANILLA FLAVOUR

95% OF THE INGREDIENTS ARE  
FROM VANILLA (VANILLA EXTRACT  
= 100% OF FLAVOURING  
AGENTS COME FROM VANILLA)  
5% MAXIMUM GIVE A SPECIFIC NOTE  
(WOODY, FLORAL, ETC.)

##### I - NATURAL VANILLA FLAVOUR WITH OTHER NATURAL FLAVOURS

< 95% OF THE INGREDIENTS ARE  
FROM VANILLA AND THE PRESENCE  
OF OTHER RAW MATERIALS SUCH  
AS TONKA BEAN, WHICH  
BRINGS A WOODY-SPICY NOTE.

##### J - NATURAL FLAVOUR

THE INGREDIENTS ARE FROM  
RAW MATERIALS OTHER  
THAN VANILLA.  
(Ex: VANILLIN OBTAINED  
BY BIOCONVERSION OF  
FERULIC ACID CONTAINED  
IN RICE BRAN).

#### FLAVOUR OR VANILLA FLAVOUR

##### K - PRESENCE OF SYNTHETIC INGREDIENTS - THE BENEFITS:

**1 - PRICE** WHICH IS GENERALLY MUCH LOWER THAN A NATURAL FLAVOUR. **2 - ORGANOLEPTIC PROFILE NOT ACHIEVABLE IN NATURAL** (WIDER RANGE OF RAW MATERIALS AVAILABLE). **3 - RESPECT FOR THE ENVIRONMENT** AND LESS IMPACT ON FLUCTUATIONS DUE TO GEOPOLITICAL SITUATIONS, CLIMATIC CONDITIONS.

ALL THIS INFORMATION CAN BE FOUND IN REGULATION (EC) 1334/2008.  
PLEASE FEEL FREE TO ASK US ABOUT REGULATORY MATTERS.