



Product specification

006.027.7 Glycerine vegetable E422

1. PRODUCT IDENTIFICATION			
Supplier product name	GLYCERINE VEGETABLE (E422) PHARM.		
Supplier product number	12856	Date of issue: 07/12/2011	Replaces: 29/11/2011
Origin	Vegetable		
Manufacturer	Several		
Country	Several		
Quality certification:	ISO 9001, HACCP		
1.1 Composition, acc. Directive 88/388/EC – From 20 january 2011 new regulation: Regulation (EC) No			
	Unit	Specification	Method
Single ingredient			
Chemical name	Glycerine, glycerol		
Chemical formula	C ₃ H ₈ O ₃		
Molecular weight	92,0938		
Mixture composition			
Flavouring systems:			
Carriers:			
Texturing systems:			
Preservatives:			
Colours:			
Antioxidants:			
Acidifiers:			
Nutritional ingredients:			
Others:			
1.2 Legislative information			
CAS-N°	56-81-5		
INTRASTAT CODE	290545		
EINECS	200-289-5		
Legal declaration	E422		

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2. PRODUCT INFORMATION			
	Unit	Specification	Method
2.1 Physical and Chemical properties			
Appearance		Clear liquid	
Colour		Colourless	
Odour/taste		Odourless	
Assay	wt%	≥ 99,5	Ph.Eur.
Water (KF)	wt%	≤ 0,5	E422, Ph.Eur.
Colour (APHA) (ISO 2211)		≤ 10	Ph.Eur.
Refractive index (20°C)	D 20	1,471 – 1,475	E422, Ph.Eur.
Acidity or alkalinity	ml 0,1 N-NaOH	≤ 0,2	Ph.Eur.
Rel. Density (20°C)	kg/l	>= 1,260	USP
2.2 Microbiological data			
TVC	cfu/g	≤ 10	
Yeast	cfu/g	≤ 10	
Moulds	cfu/g	≤ 10	
Enterobacteriaceae	cfu/g	≤ 10	
Feacal Streptococcus	cfu/g	≤ 1	
E-Coli	cfu/g	≤ 1	
Salmonella spp.		Absent/25 g	
2.3 Contaminants, acc. Food EC-Regulation 1881/2006			
2.3.1 Chemical contaminants			
Butanetriols	%	≤ 0,2	E422
Sulphated ash	%	≤ 0,01	E422, Ph.Eur.
Chlorinated compounds	ppm	≤ 35	Ph.Eur.
Chloride	ppm	≤ 10	Ph.Eur.
Heavy metals (as Pb)	ppm	≤ 5	E422, Ph.Eur.
As	ppm	≤ 3	E422
Pb	ppm	≤ 2	E422

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Hg	ppm	≤ 1	E422
Cd	ppm	≤ 1	E422
Acidity or alkalinity	ml NaOH 0.1 M	≤ 0,2	Ph.Eur.
Esters	ml HCl 0.1 M	≥ 8	Ph.Eur.
Acrolein, glucose and ammonium compounds		conform test	E422
Identification		conform test	E422, Ph.Eur.
Aldehydes	Mg/kg	≤ 10	Ph.Eur.
Sugars		Negative	Ph.Eur.
Impurities A	%	≤ 0,1	Ph.Eur.
Fatty acids and Esters as butaric acid	%	≤ 0,1	E422
2.3.2 Physical contaminants			
Foreign body control	Y	Filter	
2.4 Nutritional Information, acc. Directive 90/496/EC			
2.4.1 Nutritional Values			
Energy	kJ/100g	1800,67	
Energy	kcal/100g	430	
Protein	g/100g	0	
Carbohydrate :	g/100g	100	
Of which Sugars	g/100g	0	
Polyols	g/100g	100	
Starches	g/100g	0	
Others	g/100g	0	
Fat :	g/100g	0	
Of which Saturated	g/100g	0	
Mono-unsaturated	g/100g	0	
Poly-unsaturated	g/100g	0	
Transfatty acids	g/100g	0	
Cholesterol	mg/100g	0	

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Water	g/100g	-	
Organic acid	g/100g	-	
Others:			
2.4.2 Minerals			
Sodium	mg/100g	-	
Calcium	mg/100g	-	
Magnesium	mg/100g	-	
Potassium	mg/100g	-	
Ferrous	mg/100g	-	
Zinc	mg/100g	-	
Copper	mg/100g	-	
Phosphorus	mg/100g	-	
Others:	mg/100g	-	

3. FOOD INTOLERANCES

3.1 Allergens, acc. To directive 2003/89/CE & 2005/26/CE & 2006/142/EC & 2007/68/EC

	Y / N	Direct Contamination	Cross-Contamination (Risk)
Barley	N	N	N
Beef	N	N	N
Cacao	N	N	N
Carrot	N	N	N
Celery and celery products	N	N	N
Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley)	N	N	N
Chicken	N	N	N
Coriander	N	N	N
Crustaceans and Shellfish	N	N	N
Eggs and egg products	N	N	N
Fish and fish products	N	N	N
Glutamate	N	N	N
Lupin and products thereof	N	N	N

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Milk and milk products (incl. Lactose)	N	N	N
Molluscs and products thereof	N	N	N
Mustard and mustard products	N	N	N
Nuts and nut products (almonds, hazelnuts, walnuts)	N	N	N
Peanuts and peanut products	N	N	N
Pork	N	N	N
Sesame and sesame products	N	N	N
Soybean and soybean products	N	N	N
Sulphite (E221 - E228)	N	N	N
Sulphur dioxide (> 10 mg/kg)	N	N	N
3.2 Suitability for other diets:			
Vegetarian	Y		
Vegans	Y		
Kosher	Y		
Halal	N		
Lactose intolerant	Y		
Coeliacs	Y		
3.3 GMO Declaration, acc. Regulations 298/2008/EC and 1830/2003/EC			
NON GMO	Y		
GMO declaration needed	N		
3.4 Irradiation, acc. Directive 1999/2/EC and 1999/3/EC			
Ionizing radiation	N		
3.5 BSE/TSE Declaration			
	Y / N		
Animal Origin	N		

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3.6 Regulatory information	
The product complies with:	
The requirements of the Ph.Eur., USP and E422	
EC Directive 2008/84/EC on food additives other than colours and sweeteners (see E422 : Glycerol)	
EC Regulation n° 1881/2006 setting maximum levels for certain contaminants in foodstuffs	
EC Regulation n° 1831/2003 on additives for use in animal nutrition	
EC Directive 2002/32/EC on undesirable substances in animal feed	
The production plant complies with:	
EC Regulation n° 852/2004 on hygienic requirements for the manufacturing of raw materials in the food industry	
EC Regulation n° 1831/2005 on requirements for feed hygiene	

4. PACKAGING

4.1 Packaging information, acc. EC Regulation 1935/2004 and 10/2011			
Packaging description	Bulk / cans / drums / IBC's	Bulk / cans / drums / IBC's	
Packaging net content	Kg	- / 25 / 262 / 500 - 1100 - 1250	
Different packagings on request	Y		
Paletisation			

5. STORAGE CONDITIONS

Heated storage	No		from +40°C to 60°C
Ambient storage	Yes		from +5°C to 25°C
Chilled storage	No		from 0°C to 4°C
Frozen storage	No		from -22°C to -18°C
Conditioned storage	°C	Roomtemperature	
Storage conditions		In closed original packaging	Must be kept in a cool, dry and well ventilated warehouse
Shelf life (recommended re-analysis)	months after production	24 months.	under the above mentioned conditions

6. DISCLAIMER

The content of the Product Specification Sheet is completed to the best of our knowledge.
This document does not dismiss the user of his legal obligations with respect to food safety.