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| --- | --- |
| DATE |  |
| Timing Sampling |  |
| Timing introduction market |  |
| Requested by  |  |
| Sample send by |  |

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| General information |
| Customer |  |
| Street |  | City |  | ZIP code |  |
| Email |  | Tel |  |
| VAT number |  | Payment |  |

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| Contacts |
| Function | Name | First name | Email | Tel | [I]nformed or [f]inal user |
| R&D |  |  |  |  |  |
| Quality |  |  |  |  |  |
| Purchase |  |  |  |  |  |
| Supply Chain |  |  |  |  |  |
| Sales |  |  |  |  |  |
|  |  |  |  |  |  |
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| Product information |
| Status | Extract/ftnf |  | Nat X flavour |  | Nat Flavour |  | Flavour |  |
| Form | Liquid |  | Powder |  | Emulsion |  |
| Solubility | Water |  | Fat |  |
| Not acceptedcarriers | Alcohol |  | Propylene glycol |  |
| Triacetin |  | Maltodextrin |  |
| Other: |  |
| Dosage | Preferred in %° |  | Accepted in %° |  |
| Cost in use | Targeted |  | Max accepted |  |
| Potential  | Volume final product in kg |  | Volume flavour in kg |  |

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| Final product information |
| Type  | *Cake, ice cream, sauce….*  |
| Treatment | *Heating* |  | *Cooling* |  |
| Physical | *pH* |  | *Brix* |  |
| Packaging |  |
| Conservation | *Type* |  | *Shelf life in months* |  |
| Special claims |  *BIO* |  | *BIO certified* |  | *Halal* |  | *Halal certified* |  |
| *Kosher* |  | *Kosher certified* |  | *Vegetarian* |  | *Vegan* |  |
| *Clean label* |  | *e-number free* |  |  |  |  |  |
| *Presence of sugar* |  | *Presence of salt* |  |
| Accepted allergens | *Gluten* |  | *Shellfish* |  | *Egg* |  | *Fish* |  |
| *Pinda* |  | *Soja* |  | *Milk* |  | *Nuts* |  |
| *Celery* |  | *Mustard* |  | *Sesam* |  | *Sulphite* |  |
| *Lupine* |  | *Molluscs* |  |  |  |  |  |
| Export | *Benelux* |  | *Europe* |  | *Africa* |  | *Middle East* |  |
| *Asia* |  | *North America* |  | *South America* |  |  |  |
| *Specific countries* |  |

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| Project information |
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