

Product code: Thyme extract
Legal status: Thyme extract
Certification(s): Not applicable

Method of production:
Mixture of raw materials

CAS No.: Not applicable

EINECS No.: Not applicable

INCI name: Not applicable

1. COMPOSITION

Flavouring agent categories¹:
Flavouring preparations

Other ingredients¹:
Sunflower oil

Allergens²:

Cereals containing gluten and derivatives	None
Shellfish and derivatives	None
Eggs and derivatives	Absent
Fish and derivatives	Absent
Peanuts and derivatives	Absent
Soy and soy products	Absent
Milk and derivatives	Absent
Nuts and nut products	Absence
Celery and derivatives	Absent
Mustard and derivatives	Absent
Sesame seeds and derivatives	Absent
Sulphur dioxide and sulphites ³	Absent
Lupin and derivatives	Absent
Molluscs and derivatives	Absent

Restricted substances:
Not applicable

2. SPECIFICATIONS

Organoleptic characteristics:

Appearance: Pale yellow to yellow liquid
Taste/smell: Characteristic of thyme

Physicochemical characteristics:

Density: 0.925 e +/- 0.010
Dry extract (°Brix): 74.0 ± 2.0

3 STORAGE

Best before: 12 months

Store in closed packaging, away from light and heat.

4. USE

For foodstuffs: Limited use. Not intended for consumption as is. Dosage:

Depending on application and regulations

Product description in the list of ingredients of a flavoured foodstuff:

"Thyme extract" or "Natural thyme flavouring" or "Thyme flavouring" or "Flavouring"

Date of update: 09/10/2025

1 : According to Regulation (EC) No 1334/2008 of 16 December 2008.

2 : According to Regulation (EC) No 1169/2011 (INCO) - intentional presence or absence

3 : In concentrations of less than 10 mg/kg or 10 mg/litre expressed as SO₂

The information contained in this technical data sheet, in particular in the section on use, is in accordance with our current knowledge of the legislation on flavourings and additives. It is the responsibility of the user to ensure compliance with the regulations, depending on the application and the country of sale of the finished product.
