

12. STATEMENT ON SHELF LIFE AND RE-TESTING

12.1 Shelf Life

12.1.1 The shelf life of flavourings is defined as the period from the date of production during which the flavouring remains suitable for further use. This shelf life will be indicated by an appropriate label description that indicates minimum durability under appropriate storage conditions.

12.2 Re-Testing

- 12.2.1 The flavour industry has a common practice of re-testing flavourings at regular intervals.
- 12.2.2 Instead of allocating one single extended shelf life, the intention of re-testing is to ensure that the quality is checked at designated intervals and that the optimum quality is maintained during storage and subsequent transportation to the customer, and at the customer's warehouse prior to final use. Typically this practice consists of managing a QA/QC program based on regular sensory, physical, chemical and, if appropriate, microbiological analyses for determining continued conformance with the product specifications.
- 12.2.3 Frequency of the evaluations is based on recommendations of material suppliers, historical data on the product stability, and product experience or company practice.
- 12.2.4 Test procedures and frequency of testing may vary from company to company. Frequency of testing shall be based on the anticipated shelf life of the flavourings and shall be indicated by label descriptions such as "best before [date]" "re-analyze by [date]" "re-test by [date]" "expiry [date]" or any other appropriate wording.
- 12.2.5 Within the shelf life period, the quality of the flavouring is guaranteed to be in compliance with sensory, physical, chemical and, if appropriate, microbiological specifications. However, unused product can be re-analyzed before or at the specified date to establish that the product is still in compliance with the product specifications.
- 12.2.6 Descriptions such as "best before" "re-analyze by" "re-test by" or "expiry date" indicate a point in time at which the product should be re-analyzed against the product specifications before it can be further used in flavour formulation and/or food production. When the product is found in compliance the product will receive a new "best before [date]" "re-analyze by [date]" "re-test by [date]" or "expiry [date]" description. Test data and results reflecting the re-qualification shall be documented within a revalidation report issued by the QA/QC Department.