



Flavromatic Industries, Inc.

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Product Specification Sheet

SOP Category No: 21

SOP No: 21:710-381

Created By: Richard Fables

Revision No/Date: 1

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Reason for Revision: N/A

This product is a compounded mixture, and the specific chemical identities of the ingredients are considered by FLAVORMATIC INDUSTRIES, INC. to be a Trade Secret and are withheld in accordance with the provisions of 1910.1200 of Title 29 of the Code of Federal Regulations and all other pertinent International Laws and Treaties. All flavor ingredients contained in this flavor are approved for use in a regulation of the U.S. Food & Drug Administration (FDA) and/or are listed as being Generally Recognized as Safe (FEMA-GRAS) on a reliable industry association list.

Flavromatic Code Number : 710-381

Flavromatic Nomenclature: N&A Strawberry Cream Flavor

Non-Flavoring Ingredients: Propylene Glycol, Ethyl Alcohol, Water, Triacetin

Label Statement: N&A Flavor

Does this Contain Allergens: No

Specific Gravity (25/25°C): 0.9939 Range: 0.9790 to 1.0088

Refractive Index (25°C): 1.429 Range: 1.4076 to 1.4504

Flash Point (TCC): 75 - 85°F (23.9 - 29.4°C)

Brix: N/A

pH: N/A

Color: Colorless to pale red

Taste/Aroma: As per Standard

Solubility: Water

BATF/TTB No: N/S

Alcohol Range by Volume: N/S

Recommended Storage⁽¹⁾: 45.0° - 80.0°F (7.2° - 26.7°C)

Shelf Life⁽²⁾: 9 Months

Total Aerobic Plate Count: <5000/g (CFU/g)

Total Coliform Count: Absent (CFU/g)

Total Yeast & Mold Count: <50/g (CFU/g)

⁽¹⁾ Store in tightly sealed containers under dry, cool conditions. Store away from any sources of light and heat. Product may oxidize over time - it is important to keep the container tightly sealed.

⁽²⁾ Product may oxidize over time - it is important to keep the container tightly sealed when not in use. In regards to shelf life, if the product is opened-closed frequently, it will not last past the stated shelf life and in most instances, due to oxidation, it will last considerably shorter. We strongly recommend re-evaluation of the product throughout its specified shelf life. If flavors are opened and closed frequently, we strongly recommend purging the container with Nitrogen to minimize the possibility of the flavor oxidizing. For customers with different storage conditions, we strongly recommend validating your shelf life based upon your storage conditions.

Flavromatic makes no express warranties and disclaims any implied liability of merchantability or fitness for use or any other implied warranties, other than goods conform to the description thereof or on the face hereof. We recommend that all products be re-evaluated by organoleptic or analytical means upon expiration of the stated shelf life period. Continued use of the flavor beyond the specified shelf life and the determination that the flavor remains usable is the responsibility of the purchaser.

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