



Flavormatic Industries, Inc.

230 All Angels Hill Road
Wappingers Falls, New York 12590-3329
Tel: +1 (845) 297.9100 <> Fax: +1 (845) 297.2881
e-mail: qaqlab@flavormatic.com

Product Specification Sheet

SOP Category No: 21

SOP No: 21:711-218

Created By: Richard Febles

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 (PEMA-GRAS) on a reliable industry association list.

Flavormatic Code Number : 711-218

Flavormatic Nomenclature: N&A Orange Creamsicle Type Flavor

Non-Flavoring Ingredients: Propylene Glycol, Ethyl Alcohol

Label Statement: N&A Flavor

Does this Contain Allergens: No

Specific Gravity (25/25°C): 0.9818 Range: 0.9671 to 0.9965

Refractive Index (25°C): 1.4203 Range: 1.3990 to 1.4416

Flash Point (TCC): 80 - 90°F (26.7° - 32.2°C)

Brix: N/A

pH: N/A

Color: Yellow-green

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.

Flavormatic 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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