

Product Specification

NATURAL SWEET CREAM-TYPE FLAVOR #1414136 - LIQUID

Product Code: 1414136

Legislation This Edlong product is in compliance with the EU regulations and meets the requirements of Article 16 of regulations (EC) 1334/2008, food additives regulations (EC) 1333/2008 and other relevant EU regulations.

Profile Terms sweet, cooked, Milk, cream, brown, butter, sweet cream, steamed milk

Ingredients All flavor ingredients contained in this product are approved for use in a regulation of The Food and Drug Administration or are listed as being generally recognized as safe on the FEMA GRAS list. **Listed Ingredients:** PROPYLENE GLYCOL, WATER, NATURAL FLAVOR.

Kosher Status Pareve

Packaging 5-gallon (43.00 lbs.) (19.50 kgs.) Plastic Pail.

Storage Notes 12 months in sealed and unopened container, if stored as follows: Store in a cool, clean and dry area. (Recommended Temperature: 50 - 80°F, 10 - 27°C. Relative humidity: <70%.) NOTE: MAY FORM PRECIPITATE OR SOLIDIFY UPON STORAGE WHICH WILL DISAPPEAR BY WARMING TO 90°F / 32°C. MAY CHANGE COLOR UPON STORAGE. COLOR MAY VARY DUE TO PROCESSING; NATURAL INGREDIENTS. We recommend re-evaluation by organoleptic or analytical means upon expiration of stated shelf-life period. Continued use of the product beyond the period specified and the determination that the product remains usable is the responsibility of the purchaser.

Physical & Chemical

Description	Value	Method
Physical Form	Liquid	Visual
Color	Clear	Visual
Flavor/Aroma	Compared to Standard	0.200% in 2% Sugar Water
Specific Gravity at 25°C	1.0300-1.0550	Wt/Vol
Refractive Index at 25°C	1.4200-1.4250	AOAC
Flash Point	220°F / 104°C	ASTM
Solubility	Water Soluble	Visual

Not all attributes provided on the Spec Sheet are reflected on the COA. The above information is intended as an illustration of the use of our products. To the best of our knowledge, the information is accurate. No warranty, guarantee or freedom from patent infringement is given or implied. Updates upon request only. Not intended for inhalation.

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Nutritional

Description	Value (per 100g)	Method
Total Calories	330	
Total Fat	***	Calc Value
Trans Fat	***	Calc Value
Saturated Fat	***	Calc Value
Monounsaturated Fat	***	Calc Value
Polyunsaturated Fat	***	Calc Value
Cholesterol	***	Calc Value
Total Carbohydrates	82.0 g	Calc Value
Sugars	***	Calc Value
Added Sugar	***	Calc Value
Total Dietary Fiber	***	Calc Value
Protein	***	Calc Value
Sodium	***	Calc Value
Vitamin A	***	
Vitamin C	***	Calc Value
Vitamin D	***	
Potassium	***	Calc Value
Calcium	***	Calc Value
Iron	***	Calc Value

The nutritional composition is subject to variations. The following values are being supplied to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze these nutrients as they occur in your final product as required by the Code of Federal Regulations, Title 21; section 101.9.

*AOAC INTERNATIONAL
*FDA: Food and Drug Administration
*BAM: Bacteriological Analytical Manual
***: Not a significant source
*NF: Non Flammable (>141F)

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