

Product Specification

NATURAL FATTY CREAMY BUTTER-TYPE FLAVOR #1414138 - LIQUID

Product Code: 1414138

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	butter, creamy, diacetyl-like, Milk, salty
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: SUNFLOWER OIL (ORGANIC), NATURAL FLAVOR.
Kosher Status	Pareve
Packaging	5-gallon (38.00 lbs.) (17.24 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	yellow	Visual
Flavor/Aroma	Compared to Standard	0.200% in Oil
% Moisture	<0.50	AOAC
Specific Gravity at 25°C	0.9000-0.9200	Wt/Vol
Refractive Index at 25°C	1.4550-1.4750	AOAC
Flash Point	173°F / 78°C	ASTM
Solubility	Oil 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.

Product Specification

Nutritional

Description	Value (per 100g)	Method
Total Calories	860	
Total Fat	95.0 g	Calc Value
Trans Fat	***	Calc Value
Saturated Fat	10.0 g	Calc Value
Monounsaturated Fat	81.0 g	Calc Value
Polyunsaturated Fat	3.50 g	Calc Value
Cholesterol	***	Calc Value
Total Carbohydrates	***	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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