PINEAPPLE FLAVOR - TTB, NATURAL

PRODUCT SKU: AAI PRODUCT CODE: 71.715

Property	Value / UOM	Comments
Appearance	A CLEAR COLORLESS LIQUID	
Organoleptic Properties	PINEAPPLE-LIKE FLAVOR AND ODOR	
Best If Used By	24 MON	
Physical State	Liquid	
Storage	Recommended storage conditions: Store/ship in a closed container in a dry place away from direct sunlight at 60-85 Deg F.	

Specification	Method	Standard	UOM
Flash Point	CLOSEDCUP	>200	°F
Refractive Index at 20°C	KRUSSDR30195	1.417 - 1.447	
Solubility in Water		Water Soluble	
Specific Gravity at 25°C	METTLER30PX	0.983 - 1.083	
Measured Density		8.6204	LB/GA

Ingredients: Propylene Glycol and Natural Flavors



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	Present in Product	Present in Other Products Manufactured on the Same Line**	Present in the Same Manufacturing Facility	Specify Source (indicate if an oil is highly refined and exempt from allergen labeling)*
Allergens				
Celery	No	Yes	Yes	
Coconut	No	Yes	Yes	
Crustacean Shellfish (indicate species)	No	Yes	Yes	
Dairy Products (including derivatives)	No	Yes	Yes	
Egg Products	No	No	No	
Fish (indicate species)	No	Yes	Yes	
Gluten (including Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridized strains)	No	Yes	Yes	
Lupin	No	No	No	
Molluscan Shellfish (indicate species)	No	Yes	Yes	
Mustard	No	Yes	Yes	
Peanut Products	No	Yes	Yes	
Sesame Seed	No	Yes	Yes	
Soy Products (including soy lecithin)	No	Yes	Yes	
Tree Nuts & derivatives (almond, beech nut, brazil nut, butternut, cashew, chestnut, chinquapin, coconut, hazelnut (filbert), ginko nut, hickory nut, lichee nut, macademia nut, pecan, pili nut, pine nuts, pistachio, sheanut, walnut) (indicate specific nut)	No	Yes	Yes	
Wheat	No	Yes	Yes	

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Sensitizers				
Alcohol	Yes	Yes	Yes	
Animal Derivatives	No	Yes	Yes	
вна	No	Yes	Yes	
ВНТ	No	Yes	Yes	
Chocolate Derivatives	No	Yes	Yes	
Corn	No	Yes	Yes	
FD&C Colors	No	Yes	Yes	
Monosodium Glutamate	No	Yes	Yes	
Sulfites (ppm)	0.00	Yes	Yes	
TBHQ	No	Yes	Yes	
Tocopherols	No	Yes	Yes	
Yeast	No	Yes	Yes	

^{*}Highly refined oils are exempt from allergen labeling according to FALCPA and Regulation (EU) No 1169/2011

The information provided on this and any following pages regarding our product(s) has been developed as a guide for your consideration and verification and does not constitute a legal representation or warranty. Due to differences in product formulation and operational conditions, we cannot be responsible for results in the user's plant or product.

^{**}The line is not a dedicated line, however, effective procedures are in place to avoid cross-contamination of the product.



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	Calculated amount per 100 gm.		
Calories	389.363	KCAL/100G	
Calories from Fat	0.00	KCAL/100G	
Total Fat	0.00	g/100g	
Saturated Fat	0.00	g/100g	
Trans Fat	0.00	g/100g	
Cholesterol	0.00	mg/100g	
Total Carbohydrate	97.337	g/100g	
Sugars	0.00	g/100g	
Added Sugars	0.00	g/100g	
Dietary Fiber	0.00	g/100g	
Protein	0.00	g/100g	
Vitamin A	0.00	mcg/100g	
Vitamin C	0.00	mg/100g	
Vitamin D	0.00	mcg/100g	
Calcium	0.00	mg/100g	
Iron	0.00	mg/100g	
Potassium	0.00	mg/100g	
Sodium	0.00	ma/100a	

These nutritional values are based on the information available at the time of printing. These values are subject to change as additional information is obtained.

These values are approximate and derived by calculations based on available reference material. They should not be construed as final figures. For nutritional labeling, analysis for these nutrients or the use of an FDA approved data base is required as specified by the Code of Federal Regulations, Title 21, Section 101.9.



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GMO Status:	Non-GMO
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Information is based on ingredient supplier documentation.