

BOYSENBERRY FLAVOR - TTB, NATURAL AALR

SPECIFICATIONS

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| ITEM: | BOYSENBERRY FLAVOR - TTB, NATURAL |
| ITEM SKU: | AALR |
| INGREDIENTS: | Natural Flavors, Propylene Glycol |
| APPEARANCE: | Colorless liquid |
| FLAVOR & ODOR: | Characteristic of boysenberry |
| SPECIFIC GRAVITY: | @ 20°C: 0.9828 +/- 0.02 |
| REFRACTIVE INDEX: | @ 20°C: 1.4210 +/- 0.02 |
| FLASH POINT CLOSED CUP: | 90°F or 32°C |
| STORAGE: | Store in a cool place away from heat |
| SHELF LIFE: | 18 Months |
| GMO STATUS: | Non-GMO |
| COUNTRY ORIGIN: | USA |

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| ALLERGEN | Present in Product |
|--------------------------------|--------------------|
| PEANUTS OR PEANUT PRODUCTS* | No |
| TREENUTS OR TREENUT PRODUCTS* | No |
| SEEDS OR SEED PRODUCTS* | Not Determined |
| DAIRY OR DAIRY PRODUCTS* | No |
| EGGS OR EGG PRODUCTS* | No |
| SOY OR SOY PRODUCTS* | No |
| WHEAT OR WHEAT PRODUCTS* | No |
| FISH/FISH PRODUCTS, SHELLFISH* | No |
| SULFITES | Not Determined |

*Products may indicate presence of extracts, flours, seeds, or oils.

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NUTRITIONAL CONTENT

Nutritional Labeling and Education Act (NLEA) Nutritional Profiles

Flavoring extracts, essential oils, colors, spices and other aromatic chemical compounds by definition are exempt as per the rules for compliance as published in the Federal Register on January 6, 1993, (Volume 58, No. 3).

The strength and usage of such materials in finished food products as determined under normal usage, falls under the published guidelines to be regarded as zero (0).

| | |
|-----------------|------------------|
| Total Calories: | Less than 5 cal. |
| Total Fat: | Less than 0.5 mg |
| Cholesterol: | Less than 2 mg |
| Carbohydrate: | Less than 1 g |
| Protein: | Less than 1 g |

The flavor extracts have either no nutritional value or a level of no nutritional significance in respect to vitamins, minerals or fiber content.

Fat content: 0.00

Carbohydrates in the form of sugar: 0.00

Each product has some caloric content derived from ingredients used in the production of the flavoring such as propylene glycol and soy oil, etc. In addition, some caloric content is derived from the flavor source.

This caloric content ranges from 59-90 calories per 100 grams of material. Based on the usage strength of these ingredients, the value of these ingredients on a per-serving basis would be negligible or less than nutritional significance. Using the most caloric extract in a flavor, it is 1.36 calories.

The F.D.A. regulations are directed toward the nutritional value of the food consumed. Any processing or the consumer's preparation of the final food product may alter the nutritional value of our products in your food product.