



The Perfumer's Apprentice

170 Technology Circle

Scotts Valley, CA 95066 - 831-316-7137

Vendor SKU:

SPECIFICATION SHEET

Contains Natural and Artificial Flavors

Double Chocolate (Clear) Flavor

Distributor's Name	
The Flavor Apprentice (The Perfumer's Apprentice)	
170 Technology Circle	www.perfumersapprentice.com
Scotts Valley, CA 95066	831-316-7137

PHYSICAL DATA SPECIFICATIONS

COLOR/APPEARANCE:	TRANSPARENT BROWN/TAN/YELLOW TO COLORLESS LIQUID
FLAVOR/ODOR:	DOUBLE CHOCOLATE TASTE AND AROMA
PURITY (TERPENES ONLY):	N/A
BRIX:	53.7 TO 63.7
REFRACTIVE INDEX:	1.4279 TO 1.4504
LBS/GALLON:	8.71 TO 8.79
FLASH POINT:	>200F
DIACETYL TEST RESULT (ppm) :	0
CONTAINS ACETOIN :	NO*
CONTAINS ACETYL PROPIONYL :	NO*

STORAGE CONDITIONS/BEST BY

STORE IN A TIGHTLY CLOSED CONTAINER, AWAY FROM HEAT AND DIRECT SUNLIGHT.

PRODUCT CERTIFICATION

ALL INGREDIENTS CONTAINED IN THIS PRODUCT ARE APPROVED FOR USE IN FOOD IN A REGULATION OF FOOD AND DRUG ADMINISTRATION, UNDER DIRECTIVE (EC) 1334/2008 OR ARE LISTED ON THE FEMA GRAS LIST. FLAVORS ARE PRODUCED IN AN FDA CERTIFIED U.S FACILITY OPERATING WITH EITHER BRC STANDARDS FOR FOOD SAFETY OR FSSC 2200 FOOD SAFETY MANAGEMENT SYSTEM AS WELL AS ISO 9001 QUALITY SYSTEM, USING ONLY FDA CERTIFIED INGREDIENTS AND FOOD GRADE PACKAGING

MATERIAL ORIGIN: COMBINATION SYNTHETIC AND/OR PLANT

GOODS IDENTITY/END USE: MANUFACTURED FLAVORS FOR FLAVORING FOOD PRODUCTS

NON-FLAVOR INGREDIENTS/ALLERGENS:

PROPYLENE GLYCOL,CAPRYLIC ACID,WATER/ Allergens: None

* BASED UPON THE MOST CURRENT INFORMATION AVAILABLE FROM THE MANUFACTURER

