

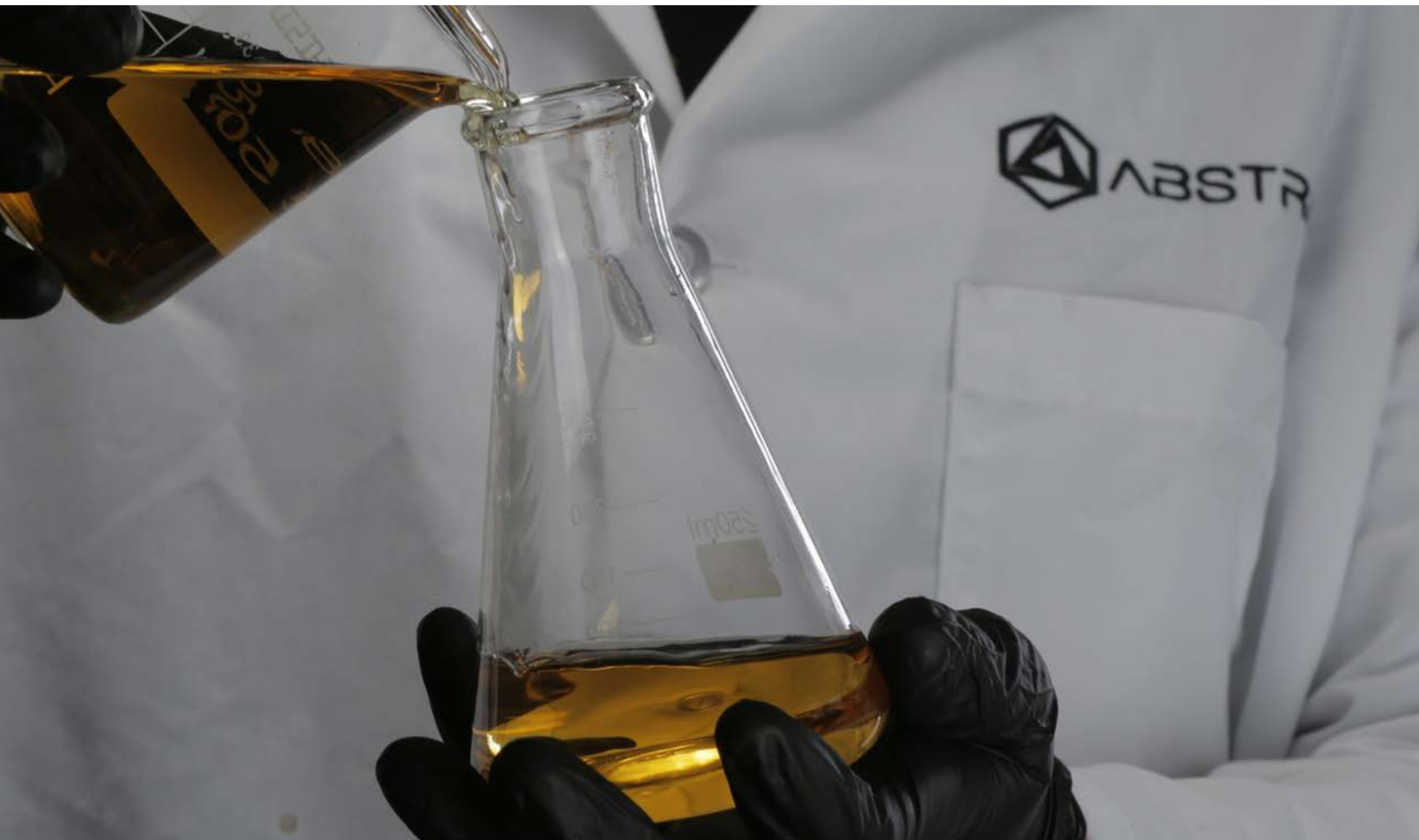


ABSTRAX<sup>®</sup>  
TECH

ISO:9001:2015  
HACCP Certified

# Compliance Packet

Rev.5 | 12.1.2021



## **ABOUT US**

Abstrax is a collection of scientists, cultivators, entrepreneurs, and passionate advocates working together to push the limits of terpene product formulations. More than that, we are a family of explorers pioneering the frontiers of sensory design and terpene manufacturing for the benefit of all.

## **MISSION**

To unravel the secrets of cannabis terpenes and aroma compounds. To discover new compounds and use them to empower the community. To set the standards and best practices that allow brands to differentiate their products. To change the landscape of transportation and provide consistent experiences for brand owners. To be as innovative as we are transparent. To take what nature has given us and perfect it with science.

## **OUR VISION**

The creation of a modern, global industry built around terpenes and their applications. Perpetual innovation and strategic collaboration. Engage, inspire, and empower our clients to become successful pioneers of sensorial experiences.

## **ABOUT OUR TERPENES**

Abstrax knows what it takes to win extract awards. Our adherence to quality begins with the absolute best starting materials. Abstrax terpenes and terpenoids are isolated from natural source materials found all around the world. They are distilled multiple times to achieve the absolute highest purity and do not contain CBD, THC or any other illegal substances.

Our terpenes are 100% free of fillers like PG, VG, MCT and coconut oil. No added fillers equates to low dose and high potency in your product formulations. Additionally, our terpenes and terpene strain profiles are derived from natural ingredients, solvent-free, GMO-free, filler-free and food grade.

Thus, we will not offer them for sale until we know they are a perfect fit. Every strain profile is originally based upon several lab results of the same strain that are continually analyzed and further refined through a series of proprietary testing protocols.

These tests ensure that the flavor matches that of the unique flower as closely as humanly possible. We offer proven strain profiles for mixing, isolates for experimenting with new flavors, or custom solutions for those seeking unique formulations.

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Company Name	Abstrax Tech
Business Type	Manufacturer
Product Description or Service	Terpene Hydrocarbons
Mailing Address	2661 Dow Ave. Tustin, CA 92780
Phone Number	(562) 294 - 5805
Email	info@abstraxtech.com
Is the company private or public?	Private
Number of years in business?	3 Years
Number of Personnel?	40 Employees
Is your company currently increasing or decreasing employee levels?	Increasing
What is the square footage of the facility?	10,400 sq ft.
Do you operate locally, nationally or globally?	Locally
Number of personnel in Production?	22
How many shifts?	Single 8-hr shift
Number of personnel in Administration?	10
Number of personnel in Operations?	5
QC Contact	Name, Title: Donald Rimmel, QC/Inventory Analyst
Number of Personnel in QC?	3
Is the QC department independent of production?	Yes
Does your organization have a business license?	Yes - City of Tustin Business License, Tax Certificate: 257643008-00002
Is the facility FDA registered?	Yes
Operating in accordance with GMP practices?	Yes - Incorporated in HACCP program
Is your organization HACCP certified?	Yes - HACCP certification
Is your organization ISO9001:2015 certified?	Yes
Is your organization FEMA GRAS registered?	Yes
Is your organization EPA registered?	Yes
Is your organization hazmat shipping certified?	Yes
Are you a licensed food manufacturer?	No

	Yes	No	N/A	Comments
Do you have a quality system?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A Table of Contents is attached.
Do you have a quality policy statement?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Listed on page 11.
Is the policy communicated to all staff and understood?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is the quality manual kept current and available to employees, auditors, or customers?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there a process in place to cover for absence of key staff?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have quality objectives for production department?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is the Quality department independent of operations?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are there formal written procedures for tests performed?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a customer complaint handling procedure?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is the Management review of the quality system on a clearly defined schedule and documented?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have an internal audit program?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are there internal audits scheduled and carried out?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have standard operating procedures?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there a document control system in place?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are Certificate of Analysis (Conformance) issued with your products on every order?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are nonconformance's investigated?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have instruments that require calibration?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are records kept of all control results?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
If yes for how long do you keep these records?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	7 Years
Is there a record keeping system along with a revision control system for quality documentation?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Would you provide prior notification for changing suppliers and manufacturing site? Change notification policy?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Have you been audited by other companies?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there a documented process and performance metric used to measure the level of customer satisfaction?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a method for testing finished product?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are samples from each lot retained? If so, how long?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Retained samples are kept in a temperature – controlled environment and are retained for up to 2 years.

	Yes	No	N/A	Comments
Does the company operate a formal system of training, including new hire training with records maintained and reviewed periodically?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Job-specific, is performed as per HACCP requirements.
Is there a documented recall plan in place?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you conduct a mock recall? If so, how often?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Annually
Do you have a method to notify customers in the event of a recall?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you document the recall event?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a formalized root cause, corrective and preventive procedure for non-conformances?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there an established and documented internal audit/self-evaluation program that promotes continuous improvement?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Has the competency of internal auditors been assessed and do you ensure they do not audit areas which they are responsible for?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Has a schedule been developed outlining the scope of the audit, audit frequency, and corrective action monitoring/follow-up?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there record control of audit and corrective action documentation along with verification of compliance? Has this documentation been reviewed by Quality Management?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

	Yes	No	N/A	Comments
Do you use a facility safety checklist?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you inspect the facility? If so, how often?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Monthly
Is there adequate security to prevent entry by unauthorized personnel?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a Preventative Maintenance Program?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is all key production equipment included in the Preventative Maintenance Program?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there a method to prevent cross-contamination?	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	We have no allergens within the facility
Are facilities maintained and in good state of repair?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a cleaning/sanitation program?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you use clean water that is contamination-free?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water is not used in production, only in cleaning of the facilities and glassware.
Do you segregate clean/dirty equipment?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a process for handling/removing waste?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you use covered waste containers?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you use pallets for your facility? If so, what kind?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wooden/Plastic
Are all pertinent production equipment included in a preventive maintenance program?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a calibration system and is it traceable to a known standard?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Testing and measuring equipment calibrated by 3rd party.
Is there adequate space, lighting and appropriate racks to prevent damage or mishandling of materials?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

	Yes	No	N/A	Comments
Do you have an operational management system for Safety, Health and Environment?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
System is based on HACCP?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a dedicated team for safety and health?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a safety team that regularly updates a Hazard Analysis that identifies all hazards associated with your facility?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are all identified hazards controlled by your facility?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Have employees been trained in handling the hazardous waste produced by your manufacturing process?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is your hazardous waste removed and disposed of by a 3rd party?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Environmental Logistics
Is the process of having your hazardous waste materials properly removed within the required time frame?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Yes, employees have been trained to contact 3rd party prior to 180 days.
Do you have programs to control and reduce waste and control the environmental impact?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



	Yes	No	N/A	Comments
Do you have sanitation control SOPs?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have cleaning schedules?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you keep records of these?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Glassware and contact surfaces are cleaned/sanitized.
Are cleaning schedules reviewed/verified?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Does the company require that employees report to work in good health, clean and dressed in clean attire?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are chemicals segregated from other ingredients, correctly labeled, and stored?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Chemicals stored away from Raw Materials and Finished Goods.
Are employees trained on hygiene?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is smoking permitted in designated areas only?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Designated areas are outside of the building.
Is eating and drinking permitted in designated areas only?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are sick personnel and visitors prevented from entering production areas?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sick workers are not allowed into production.
Are coverings to minor injuries required to be covered by a bandage?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Bandage and single use gloves are required for injured hands.
Are all production personnel required to wear hair/beard nets for product protection?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PPE signs are posted at each production entrance.
Are lab coats provided?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are handwashing facilities provided?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are handwashing signs visible and legible?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are restrooms separate from production areas?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are lockers provided for employees?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is hand soap provided?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are paper towels available for drying hands?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

	Yes	No	N/A	Comments
Do you have a pest control program?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Western Exterminator
Do trained personnel carry out pest control?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are all pest control stations identified?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are corrective actions documented?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are there enough pest stations for the facility?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are windows and doors to production areas adequate to prevent ingress of pests?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

	Yes	No	N/A	Comments
Is each container labeled with the lot/batch number?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you keep records of all shipments to customers, including batch number and quantity?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are raw materials and finished products stored in clean, dry, and well-ventilated spaces and protected from contamination?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you have a regular carrier for your goods?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	UPS/FedEx
What is the name of the name of the company?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	UPS/FedEx
Who is the carrier agent?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	UPS/FedEx
Is packaging stored in a safe area?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Does your transport system make use of a tracking report?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is traceability for packing ensured?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is the packaging tamper evident?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

	Yes	No	N/A	Comments
Do you have an internal laboratory?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is an outside laboratory used for any testing?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
What types of testing is contracted out?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Heavy Metals and Pesticide (Random) Testing
Have you qualified/evaluated these contract laboratories?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Do you use skip lot testing?	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Every lot is tested.
Do you have procedures for minimizing packaging and labelling errors?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

	Yes	No	N/A	Comments
Do you have a specific method for issuing lot/batch numbers?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Lot numbers are automatically issued by our ERP
Is there a system of product batch/lot control for identification and traceability purposes?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Does the Quality Department inspect or verify each batch/lot for conformance prior to release and shipment to customers?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there a product recall control system in place which ensures that any materials shipped can be traced and recalled?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Are non-conforming materials requiring re-work segregated and stored in a location protected from the environment?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Is there a system of issuing a compliance statement or certification of analysis to customers ensuring the material meets specifications?	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

The following documentation is provided on the website: Product details, SDS, Specifications and COA's. To obtain additional specific information regarding please e-mail us at [info@abstraxtech.com](mailto:info@abstraxtech.com).



# PERRY JOHNSON REGISTRARS, INC.

## *Certificate of Registration*

*Perry Johnson Registrars, Inc., has audited the Quality Management System of:*

***Abstrax Tech, Inc.***  
***2661 Dow Avenue, Tustin, CA 92780 United States***

*(Hereinafter called the Organization) and hereby declares that Organization is in conformance with:*

***ISO 9001:2015***

*This Registration is in respect to the following scope:*

***Design, Manufacture, Distribution and Research of Terpene Blends***

*This Registration is granted subject to the system rules governing the Registration referred to above, and the Organization hereby covenants with the Assessment body duty to observe and comply with the said rules.*

Terry Boboige, President

Perry Johnson Registrars, Inc. (PJR)  
755 West Big Beaver Road, Suite 1340  
Troy, Michigan 48084  
(248) 358-3388



*The use of the UKAS accreditation symbol is in respect to the activities covered by the Accreditation Certificate Number 0105.*

*The validity of this certificate is dependent upon ongoing surveillance.*

*Effective Date:*  
March 2, 2020

*Revision Date:*  
May 24, 2021

*Expiration Date:*  
March 1, 2023

*Certificate No.:*  
C2020-00829-R1

THIS IS TO CERTIFY THAT  
**ABSTRAX TECH, INC.**  
15550 Rockfield Blvd. B120  
Irvine, CA. 92618

Has met the requirements of the applicable provisions of HACCP, Accreditation Criteria and Program Requirements for Two-Party Certification under the Food & Drug Administration (FDA) Food Safety Modernization Act (FSMA), and has demonstrated compliance with 21 CFR 117, and is therefore awarded this

# HACCP CERTIFICATE

Certificate No.: 12-11-CHC2020  
Date of Issue: 12-11-2020  
From CHC, Nationally Registered REHS 9003046



*Ellen Spears*  
Ellen Spears, REHS



ABSTRAX™

2661 Dow Ave. Tustin, CA 92780

March 9, 2021

**FOOD GRADE STATEMENT**

This is to verify that all flavor products produced by Abstrax Tech Inc., are of food grade quality. The materials used are allowed for use as a flavor ingredient intended for human consumption, or as an indirect additive according to the United States Food & Drug Administration 21 CFR and complies with European 88/388/EEC and 1334/2008/CE Flavorings directive. The materials used are manufactured in accordance with Good Manufacturing Practices (GMPs).

Donald Remmel

QC/Inventory Analyst

The information furnished in this document by Abstrax Tech Inc. (hereinafter "Abstrax Tech") is believed to be accurate and represents the best information available as of the date of publication. However, no warranty, either expressed or implied, is made with respect to said information, and Abstrax Tech assumes no liability resulting from its use. In no event shall Abstrax Tech be liable for any claims, losses, or damages of any third party or for lost profits or any special, indirect, incidental, consequential, or exemplary damages, howsoever arising, even if Abstrax Tech has been advised of the possibility of such damages.



2661 Dow Avenue, Tustin, CA 92780

March 9, 2021

**PESTICIDE AND HEAVY METAL DECLARATION**

We hereby confirm that the ingredients used in the manufacture of our flavor and fragrance products meet the E.U. regulations as outlined in 1881/2006/EC in regard to contaminants prohibited in food grade raw material ingredients. These ingredients also comply with the E.U. regulation 396/2005/EC, regarding the maximum residue levels of pesticides in food grade raw material ingredients of plant and animal origin. The materials used are manufactured in accordance with Good Manufacturing Practices. (GMP's).

A handwritten signature in cursive script, appearing to read "Donald Remmel".

Donald Remmel

QC/Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

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March 30, 2021

**Declaration of No Risk of Salmonella**

At Abstrax Tech Inc. our Terpene blends are created with the finest ingredients and manufactured under safe monitored conditions. We are HACCP certified and there is no risk of any products containing Salmonella.

A handwritten signature in cursive script, appearing to read "Donald Rimmel".

Donald Rimmel

QC/Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

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April 23, 2021

**NON-GMO DECLARATION**

This letter is to certify products offered and sold by Abstrax Tech., Inc. are not derived from or produced using GMO's or their derivatives, and that all reasonable steps have been taken to avoid contamination from GMO or their derivatives.

A handwritten signature in cursive script, appearing to read "Donald Remmel".

Donald Remmel

QC/Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

March 9, 2021

**NATURAL FLAVOR STATEMENT**

All Abstrax Tech., Inc. Natural blend products are blends that include natural terpenes and may include natural flavorings. The term Natural is per the definition contained in CFR§ 101.22(a)(1)-(3).

Donald Rimmel

QC/Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

March 9, 2021

**COUNTRY OF ORIGIN STATEMENT**

This letter is to certify that all products sold by Abstrax Tech Inc., at the Tustin, California facility are wholly manufactured in the United States of America. All products and packaging meet FDA requirements.

A handwritten signature in black ink, appearing to read "Donald Rimmel".

Donald Rimmel

QC/Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

March 9, 2021

**STATEMENT ON TRANSMISSIBLE SPONGIFORM  
ENCEPHALOPATHY (TSE) and BOVINE SPONGIFORM  
ENCEPHALOPATHY (BSE)**

At Abstrax Tech Inc. our products do not contain any raw materials produced from or substances derived of animal origin. Moreover, these products do not contain, and are not derived from, specified risk material as defined in Commission Decision 97/534/EC or mechanically recovered meat obtained from the vertebral column of bovine, ovine or caprine animals.

The manufacturing process does not use any ingredient of animal origin nor do our products come in contact with animal products during storage and transportation.

Therefore, to the best of our knowledge, all of our products are free from Transmissible Spongiform Encephalopathy (TSE) and Bovine Spongiform Encephalopathy (BSE).

A handwritten signature in black ink, appearing to read "Donald Remmel".

Donald Remmel

Quality Control Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

April 26, 2021

**STORAGE CONDITIONS AND IMPACT ON SHELF LIFE**  
**Terpene Flavor Blends**Shelf Life

The shelf life statements on Abstrax product labels and supplemental product documentation, reflect the product's "Fitness for Use." The term "Fitness for Use" indicates acceptable terpene flavoring characteristics, as opposed to food safety concerns that would render the product unusable. Natural terpene flavors are somewhat dynamic. They can undergo shifts in flavor, color and /or pH as the products age. Some products are more susceptible to shifts than other products. Storage conditions will exacerbate or delay these shifts. Therefore, Abstrax recommends keeping the terpene flavors under the recommended storage conditions. Conditions that can negatively affect the shift in shelf-life include exposure to heat, light, high moisture, or freezing depending on the product.

Open Containers

The shelf life of opened natural terpene flavors will be dependent on the age of the product and on storage conditions. It is advantageous to use the natural terpene flavors expeditiously after opening. If the natural terpene flavor must be carried over after use, the container should be tightly sealed, and be stored under the optimal conditions. Partial containers should be used as soon as possible for best results. Opened containers should be usable as long as the product remains characteristic to target specifications.

Shelf Life Extensions

Abstrax strongly encourages customers to use our natural terpene flavors within the stated shelf life. The customer should be aware that the flavor, color and/or pH characteristics of natural terpene flavors will shift with age. Some products may function well after the shelf life date. Abstrax will not warrant any product's performance after the expiration of shelf life. Any attempt to use expired product will be at the sole discretion of the customer and should be based on the customer's testing in their products and formulations.

Donald Rimmel

QC/Inventory Analyst

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15550 Rockfield Blvd., Suite B120, Irvine, California 92618

February 2, 2021

**Dietary Preferences & Restrictions**

At Abstrax Tech Inc. we hereby declare that our Terpenes and Terpene Blend products are suitable for consumption by:

Vegans (do not eat meat, poultry, fish/seafood, eggs dairy products, honey)

Lacto-Vegetarians (do not eat meat, poultry, fish/seafood, eggs, but do eat dairy products)

Ovo-Vegetarians (do not eat meat, poultry, fish/seafood, dairy products, but do eat eggs)

Lacto-Ovo-Vegetarians (do not eat meat, poultry, fish/seafood, but do eat eggs and dairy products)

A handwritten signature in cursive script, appearing to read "Donald Rimmel".

Donald Rimmel

Quality Control Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

April 23, 2021

**ABSTRAX TECH PRODUCTS AS PHARMACEUTICAL EXCIPIENTS**

Excipients include flavors that are used to improve the patient acceptability of a pharmaceutical product. The Pharmaceutical and Food Industries acknowledge a gap between the GMP's of the two Industry's and also that it generally doesn't make financial sense for a food ingredient manufacturer to try to bridge this gap for a relatively small number of pharmaceutical customers. Instead, as long as a food ingredient manufacturer can show evidence of having "a documented quality system, including procedures, test methods, results, validation, and change control notification"<sup>1</sup>, then they can generally supply to the pharmaceutical industry. Therefore, we would like to assure you that Abstrax is certified to ISO 9001:2015<sup>2</sup> with a documented quality system for the design, manufacture, distribution and research of terpene flavor blends. Further, Abstrax products are manufactured with FEMA-GRAS chemicals and in strict adherence to internal specifications for use as flavors for the food industry. According to the International Pharmaceutical Excipients Council (IPEC), reference to the FEMA GRAS evaluations can be included in the Drug Master File (DMF) to support the safe use of a particular flavor in a pharmaceutical application<sup>3</sup>. Although we believe that products produced by Abstrax may qualify for use as pharmaceutical excipients, we manufacturer our terpene flavor blends for use in foods and will not guarantee their compliance with pharmaceutical standards.

Abstrax is dedicated to providing our customers with safe, high quality products. Thank you for your continued interest in our terpene flavor blends.

Sincerely,

Donald Rimmel

QC/Inventory Analyst

1 *USP FCC 7, General Information / Food Ingredients: Pharmaceutical Applications and Use of Appropriate GMPs*

2 [https://cdn.shopify.com/s/files/1/2149/6413/files/Abstrax\\_Tech\\_Inc.\\_final\\_cert.pdf?v=1597110558](https://cdn.shopify.com/s/files/1/2149/6413/files/Abstrax_Tech_Inc._final_cert.pdf?v=1597110558)

3 *Pharmaceutical Technology, June 2002, The IPEC-Americas Excipient Master File Guide, Christopher DeMerlis*

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15550 Rockfield Blvd., Suite B120, Irvine, California 92618

September 6, 2019

VITAMIN E ACETATE

Abstrax Tech, Inc. has not and does not use Vitamin E Acetate in the manufacture of any of its products.

A handwritten signature in black ink, appearing to read "Kevin A. Koby".

Kevin Koby,  
Chief Science Officer



2661 Dow Avenue, Tustin, CA 92780

April 27, 2021

**Phytol Statement For Terpene Blends**

At Abstrax Tech Inc. we use very specific ingredients in order to achieve the desired flavor and effect. We do not add any of the acyclic diterpenoid called Phytol to any of our blends.

A handwritten signature in black ink, appearing to read "Donald Rimmel".

Donald Rimmel

QC/Inventory Analyst

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2661 Dow Avenue, Tustin, CA 92780

Updated March 11, 2021

## Abstrax Statement on Vape Cartridge Ingredients

Abstrax has been diligently following the CDC's investigation of E-cigarette, or Vaping, use-Associated Lung Injury (EVALI)<sup>1</sup>. The CDC has concluded that Vitamin E Acetate is the primary cause of EVALI as it was identified in >94% of the lung samples taken from studied EVALI patients. Toxicants from diluent terpenes were only found in 1 out of 51 samples from EVALI patients. Therefore, Abstrax would like to assure our customers that we have never used Vitamin E Acetate in any of our formulations. Furthermore, if we become aware of conclusive evidence that any ingredients we use will pose a risk to the consumer when used in vaporizers, e-cigarettes, and electronic nicotine delivery systems (END), then our customers will be informed immediately. Abstrax will continue monitoring scientific reports to assure the safety of our products. EVALI cases peaked in August 2019 and have persistently declined ever since. The CDC suspects that the decline could be related to removal of Vitamin E Acetate from products as well as increased public awareness and law enforcement actions against illicit END products purchased off the street or from unknown sources. EVALI has proven that it is essential for consumers to rely on reputable suppliers to satisfy their END indulgence. Inhalable products have been a rapidly growing segment but there is currently a paucity of research about the safety of these products. Reputable suppliers are more likely to consider all available evidence to try and assure the safe use of ingredients they market for applications leading to inhalation. An integral part of vaping is the composition of the vape liquid, and some type of diluent or carrier is necessary for a satisfactory vaping experience. Abstrax Tech offers TEC-Temper as our proprietary, flavored diluent/carrier ingredient. This is composed of naturally-sourced substances that perform well in a variety of applications. Based on available data, Abstrax believes that TEC-Temper can be safely used in topicals, foods, beverages also devices described as vaporizers, e-cigarettes, and electronic nicotine delivery systems (END). Specifically concerning inhaled application use, we base our conclusion regarding safety, in part, on a history of safe use in other inhaled applications such as fragrances for perfumes, aerosol deodorants, candles, incense and heated oil plug-in air fresheners. All the ingredients used in TEC-Temper have been evaluated by the Research Institute for Fragrance Materials (RIFM) and/or the Cosmetic Ingredient Review (CIR) for safe use in fragrances<sup>2,3</sup>. However this alone does not guarantee the safety of our products when inhaled. Abstrax has proactively challenged itself to address the lack of safety data for inhaled ingredients. Last year, Abstrax initiated a research collaboration with the University of California at Riverside (UCR) to study the safety and efficacy of substances used as carriers, diluents, and stabilizers in the formulation of inhalable products. We have included our own products in these evaluations. At present we do not have results that we can share as we are completing a preliminary study. We will follow this with additional studies to better understand the effects that these substances may have when inhaled.



2661 Dow Avenue, Tustin, CA 92780

Abstrax is a team of scientists who care deeply not only about our customers and our community, but also our industry and the safety and efficacy of our products. Once we have completed our studies and properly evaluated the results through the peer review process, we intend to share this information publicly. We want everyone to be equally informed so they can make educated decisions about the products they purchase and/or consume. In sharing this information, we are taking a position of safety over profits. We understand there is a chance that we may not like the results of our studies, however, we see it as critical for the safety of our customers and the community in general. Abstrax will continue to aggressively monitor and develop scientific data to assure the safety of our products. In the meantime, the FDA is recommending that consumers, “avoid buying vaping products of any kind on the street, and to refrain from using THC oil or modifying/adding any substances to products purchased in stores. If you continue to use these THC containing vaping products, monitor yourself for symptoms (e.g., cough, shortness of breath, chest pain) and promptly seek medical attention if you have concerns about your health.”<sup>4</sup>

1. [https://www.cdc.gov/tobacco/basic\\_information/e-cigarettes/severe-lung-disease.html](https://www.cdc.gov/tobacco/basic_information/e-cigarettes/severe-lung-disease.html)

2. The safety of fragrances is assured by the Research Institute for Fragrance Materials (RIFM), a non-profit corporation that was formed in 1966 “to encourage

uniform safety standards related to the use of fragrance ingredients.”; <https://www.rifm.org/about.php>

3. The Cosmetic Ingredient Review (CIR) was established in 1976, with the support of the U.S. Food and Drug Administration and the Consumer Federation of

America, to review and assess the safety of ingredients used in cosmetics and publish the results in peer-reviewed scientific literature; <https://www.cirsafety.org/>

4. <https://www.fda.gov/consumers/consumer-updates/vaping-illnesses-consumers-can-help-protect-themselves-avoiding-tetrahydrocannabinol-thc-containing>

QC Inventory Analyst

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**Whole Kasher Services**  
10819 Sandpiper Drive #182  
Houston, TX 77096  
(210) 913-1836



June 23, 2021  
13 Tamuz, 5781

### Certificate of Kashruth

To Whom it may Concern,

This is to certify that there was an inspection of the facility: Abstrax Tech., Inc. Located at 2661 Dow Avenue, Tustin, CA 92780 We hereby certify that the following products are Kosher pareve (contain no dairy or meat) and may be used all year round excluding Passover.

**This certificate is valid until June 23, 2022 at which time it is subject to renewal.**

Signed Rabbi Yaakov Cohen  
Rabbi Yaakov Cohen  
Kashrut Administrator



Page 1 of 17

## QUALITY STATEMENT

We are industry leaders in terpene science, not only from a research perspective, but also where product quality and safety are concerned. We are ISO 9001:2015 certified and in the process of being HACCP certified for total compliance and have the highest purity standards in the industry.

We adhere to rigorous processing SOPs and our products are 100% free of fillers, meaning our terpenes are undiluted by PG, VG, MCT, or coconut oil.

Abstrax conducts ongoing quality assurance procedures to maintain the highest standards and is consistently searching for ways to improve. With two Ph.D.'s on staff and 50 years of combined experience, we invest in extensive terpene research and development to bring you not only the highest quality terpenes with the most complex flavor profiles in an ever-growing selection to help you separate your products from your competition. To the best of our knowledge and ability to ascertain, our products meet all applicable federal, state, and local regulatory requirements for solvent residues, heavy metals, pesticides and other residues.

## QUALITY POLICY

Abstrax Tech Inc. Made by Nature, Perfected by Science, provides high quality, naturally derived terpene blends. Product consistency and a high level of customer service are our core values. We achieve this by employing a highly skilled team dedicated to continuous improvement of our quality management system and ensuring that we meet our customer and statutory requirements.

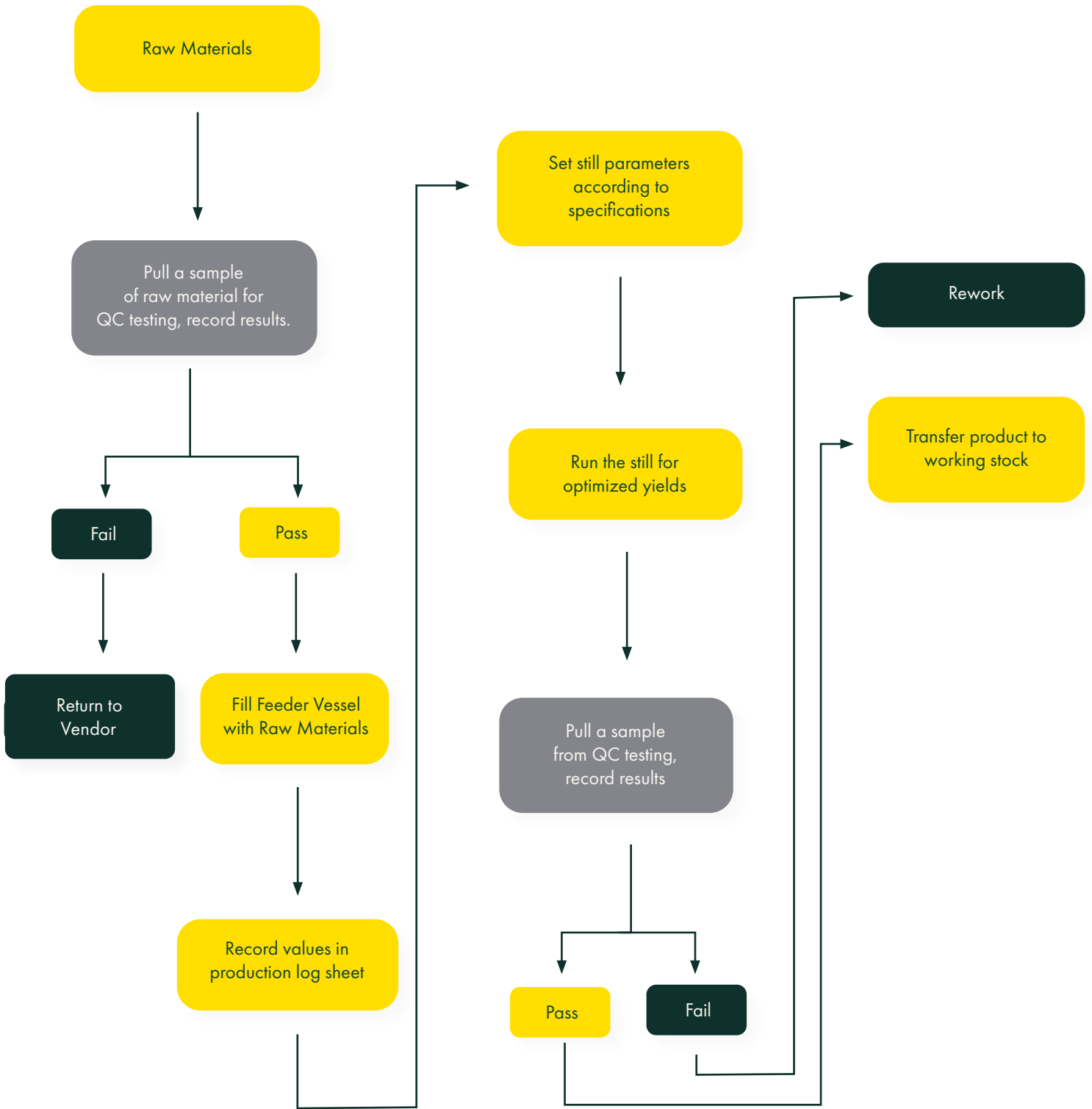
### **Commitment to our customers**

To ensure best practice, Abstrax Tech follows the internationally recognized Hazard Analysis Critical Control Point (HACCP) system and follows ISO 9001:2015.

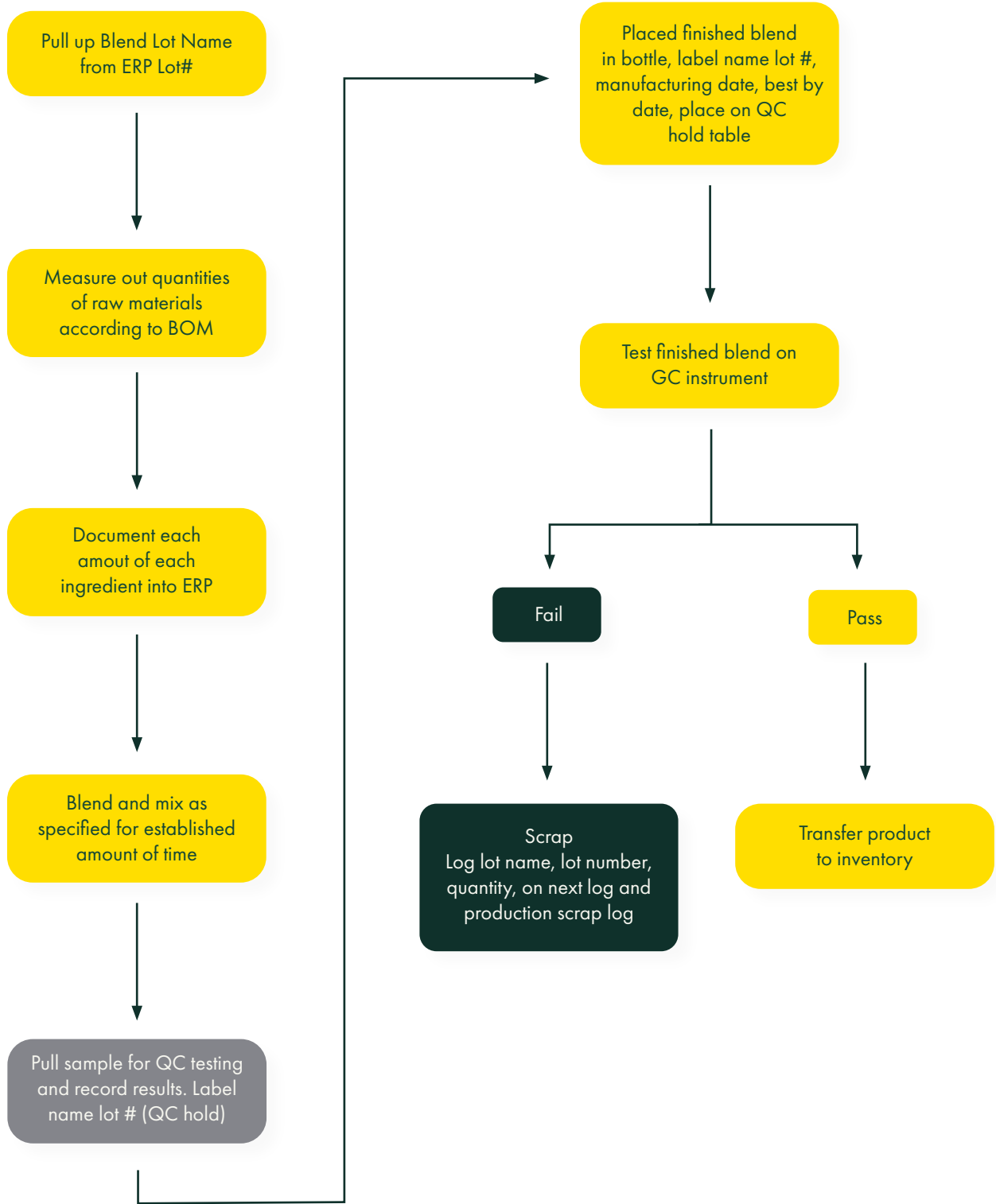
### **To achieve our goal, we:**

- Perform regular identification of hazards, determination of critical control points and timely implementation of effective control and monitoring measures
- Conform with the regulatory/statutory requirements and the agreed customer requirements
- Define the terpene safety objectives and continually review to ensure consistent compliance
- Communicate, implement and maintain this practice at all levels of the company
- Employ competent staff, reliable contractors and source from reputable suppliers
- Provide our personnel with adequate HACCP information, training, instructions, tools and equipment to carry out their job in a hygienic and professional manner
- Promote personal hygiene and cleanliness to our staff, contractors, suppliers and visitors
- Develop and strive to continually improve our processes capable of delivery of safe products through an efficient, effective and sustainable quality management system

# TERPENE DISTILLATION PROCESS FLOW DIAGRAM



# TERPENE BLENDING PROCESS FLOW DIAGRAM



**General Personal Safety and Hygiene**

- a. Employees are expected to show up for work in a clean, healthy and safe manner.
- b. Smoking is prohibited anywhere on the premises.
- c. No food is permitted in production areas, including but not limited to food, drinks, chewing gum/tobacco, candy, lozenges and cigarettes. Medication may be stored in personal lockers but is prohibited in production and warehouse areas.
- d. Personnel shall refrain from sneezing or coughing over materials or products.
- e. Clean uniforms and lab coats must be worn in production areas.
- f. Clean closed-toed shoes must be worn. Long hair is secured and within hair net. No jewelry is allowed.
- g. Personal lockers are provided and must be used for personal property only. Lockers are separated from production areas.
- h. The following is Performed in the Production Area only:
  - i. Perform pre-operational check at the beginning of each workday. (Equipment check)
  - j. Before entering the Manufacturing area, be sure to pay attention to the PPE signs and don PPE accordingly.
  - k. Always wear gloves and eye protection when working with raw materials.
  - l. All PPE is provided such as goggles, masks, hairnets, beard nets, and gloves.
  - m. Clean working stations before and after task completion.
  - n. If a spill occurs on the working stations, report the spill to management and clean up immediately.
  - o. Hand Washing
    1. Proper hand washing steps are: Rinse hands; Apply soap; Scrub and lather soap for 19 seconds; Rinse hands thoroughly; and Dry with a paper towel. Following hand washing. Using hand sanitizer DOES NOT replace proper hand washing.
  - p. Hands must be washed:
    1. At the start of each shift (at start-up, after lunch and breaks)
    2. After using the bathroom or smoking
    3. After blowing nose, coughing, sneezing, etc
    4. After picking up items from the floor
    5. Any time your hands become contaminated (touch dirty surfaces, garbage bins, etc.)
    6. When entering the production area from a less-clean area (e.g. outside or warehouse)
- q. Illness: If an employee has experienced symptoms of an infectious disease (i.e. diarrhea, vomiting, sores/wounds, sore throat, fever, etc.) within the last 24 hours, the employee shall report illness to management and shall be prohibited to work and sent home by his/her supervisor to protect the other employees and the safety of the food. Personnel with wounds or burns shall be required to cover them with brightly colored or metal detectable dressings if in the production area. Any lost dressing shall be reported to management immediately.

\* A check mark (☑) indicates the Allergen/Sensitive Agent is present. If blank, it means that to the best of our knowledge, there are no Allergen / Sensitive agents present.

Allergen/ Sensitive Agent	Source of Allergen in the Product*	Present in Product*	Present in the Same Line*	Present in the Facility*
CORN & CORN PRODUCTS (Includes modified starch, hydrolyzed protein, sweeteners, sugars, spice carriers)	☐	☐	☐	☐
EGG & EGG PRODUCTS (liquids and powders)	☐	☐	☐	☐
FISH & FISH PRODUCTS (Includes any and all species of fresh and saltwater fish)	☐	☐	☐	☐
SEEDS	☐	☐	☐	☐
GLUTEN (Wheat, rye, barley, oats, flour, etc.)	☐	☐	☐	☐
MILK & DAIRY PRODUCTS (Includes whey, lactose, cheese, casein, spice carriers, milk, cream, etc.)	☐	☐	☐	☐
FD&C Yellow 5	☐	☐	☐	☐
PEANUTS, PEANUT OIL & PEANUT DERIVED ITEMS (Peanut meal, flour & ground nuts, szechuan sauce, mandelona nuts, etc.)	☐	☐	☐	☐
SESAME SEEDS & SESAME OIL	☐	☐	☐	☐
CEREAL PROTEINS (Including HVP)	☐	☐	☐	☐
SHELLFISH, CRUSTACEANS & MOLLUSCS	☐	☐	☐	☐
SOY (except refined soy oil)	☐	☐	☐	☐
SULFITES (Includes sulfur dioxide, sodium dithionite, chemicals that lists sulfite, etc.)	☐	☐	☐	☐
TREE NUTS (Includes almonds, beechnuts, brazil nuts, nutmeg, cashews, chestnuts, coconut, etc.)	☐	☐	☐	☐
WHEAT, GLUTEN & TRITCALE	☐	☐	☐	☐
MUSTARD & MUSTARD OIL	☐	☐	☐	☐
AUTOLYZED YEAST	☐	☐	☐	☐
CELERY	☐	☐	☐	☐

There are currently no allergens on-site or in the products.



## GAS CHROMATOGRAPHY ANALYSIS COMPOUND TEST

We perform Gas Chromatography analysis for two reasons: (1) to ensure that the terpene blends produced contain the correct percentages of their isolates & (2) to determine that any residual solvents used in the manufacture & refinement of our raw materials are either absent from our products or present in quantities below the legal thresholds. The state of California requires testing for the 22 following specific compounds:

Category I Residual Solvent	CAS No.	Cannabis Product Action Level PPM
1,2-Dichloromethane	107-06-2	1.0
Benzene	71-43-2	1.0
Chloroform	67-66-3	1.0
Ethylene oxide	75-21-8	1.0
Methylene chloride	75-09-2	1.0
Trichloroethylene	79-01-06	1.0
Category II Residual Solvent	CAS No.	Cannabis Product Action Level PPM
Acetone	67-64-1	5000
Acetonitrile	75-05-8	410
Butane	106-97-8	5000
Ethanol	64-17-5	5000
Ethyl acetate	141-78-6	5000
Ethyl ether	60-29-7	5000
Heptane	142-82-5	5000
Hexane	110-54-3	290
Isopropyl alcohol	67-63-0	5000
Methanol	67-56-1	3000
Pentane	109-66-0	5000
Propane	74-98-6	5000
Toluene	108-88-3	890
Total xylenes (ortho-meta-para)	13330-20-7	2170

If the sample fails residual solvents and processing chemicals testing, the batch from which the sample was collected fails residual solvents and processing chemicals testing and shall not be released for retail sale.

**Comments**

1. CA Residual Solvents Limits are applied to undiluted raw materials (isolates)
2. CA Residual Solvents Limits are applied to undiluted Finished Products (terpene flavor profiles.)

Document Prepared: Donald Rimmel

Signature:  Date: 01-03-2020

Document Verified: Winston A. Boyd, Ph.D.

Signature:  Date: 01-03-2020

Document Approved: Donald Rimmel

Signature:  Date: 01-03-2020

### **Question 1: What certifications does Abstrax Tech possess?**

We are currently ISO 9001:2015 and HACCP certified. We follow the strictest limits across 50 states when analyzing each raw material and each finished product lot for safety (Residual Solvents, Pesticides and Heavy Metals.)

### **Question 2: What is ISO 9001:2015?**

ISO 9001:2015 (International Standard Organization) specifies requirements for a quality management system when an organization:

- a. Needs to demonstrate its ability to consistently provide products and services that meet customer and applicable statutory and regulatory requirements, and
- b. Aims to enhance customer satisfaction through the effective application of the system, including processes for improvement of the system and the assurance of conformity to customer and applicable statutory and regulatory requirements.

All the requirements of ISO 9001:2015 are generic and are intended to be applicable to any organization, regardless of its type or size, or the products and services it provides.

### **Question 3: What is cGMP?**

Current Good Manufacturing Practice (GMP) is a system for ensuring that products are consistently produced and controlled according to quality standards. It is designed to minimize the risks involved in any pharmaceutical production that cannot be eliminated through testing the final product. cGMP is performed in accordance with HACCP.

### **Question 4: What is HACCP?**

HACCP stands for Hazard Analysis and Critical Control Points. This is a preventative food safety system in which every step in the manufacture, storage and distribution of a food product is scientifically analyzed for microbiological, physical and chemical hazards.

### **Question 5: What is ISO/IEC 17025?**

We use an ISO Certified Lab for testing our raw material CBD.

ISO/IEC 17025 General requirements for the competence of testing and calibration laboratories is the main ISO standard used by testing and calibration laboratories. In most countries, ISO/IEC 17025 is the standard for which most labs must hold accreditation in order to be deemed technically competent.

### **Question 6: Why does certification matter?**

Certification shows that the company has adequately demonstrated to a third-party that it meets the requirements of a certain standard and is dedicated to continuous improvement, managing risk, and maintaining customer satisfaction. The result of an effective quality system is consistent, safe, and quality products.

**Question 7: Do you have a Recall Plan?**

Yes, it is a part of our HACCP Plan. Mock recalls are performed annually. We have total traceability from bulk materials to every product sent to every customer.

**Question 8: What documents are available on the website?**

COA (Certificate of Analysis), SDS (Safety Data Sheets), and PDS (Product Data Sheets).

**Question 9: Do you have regulatory registrations, liability insurance, etc?**

Yes, we have the following documents: current FDA registration, Liability Insurance. These documents are available per request.



**ABSTRAX™**  
TECH

www.abstraxtech.com | info@abstraxlabs.com | 2661 Dow Avenue | Tustin, CA 92780

### Certificate of Analysis



**Name:** Natural Mimosa  
**Matrix:** Terpene Blend  
**Lot #:** 1370  
**Product #:** ABXTB0098

**Manufacture Date:** 4/27/2021  
**Expiration Date:** 4/27/2022  
**Overall Result:** Pass

Test	Specification	Result
Appearance	Colorless to yellow clear liquid	Pass

Volumetric glassware complies with Class A tolerance requirements of ASTM E 288 and NIST Circular 434; it is calibrated before first use and recalibrated regularly in accordance with ASTM E 542 and NIST Procedure NBSIR 74-461. Balances are calibrated regularly with weights certified traceable to the NIST national mass standard. Thermometers and temperature probes are calibrated before first use and recalibrated regularly with a thermometer traceable to NIST standards. All products are prepared according to master documents that assure manufacture according to validated methods. Batch records document raw material traceability and production and testing history for each lot manufactured.

Specific Gravity @ 25 °C	Density Range	Result
0.8596	0.84-0.88	Pass

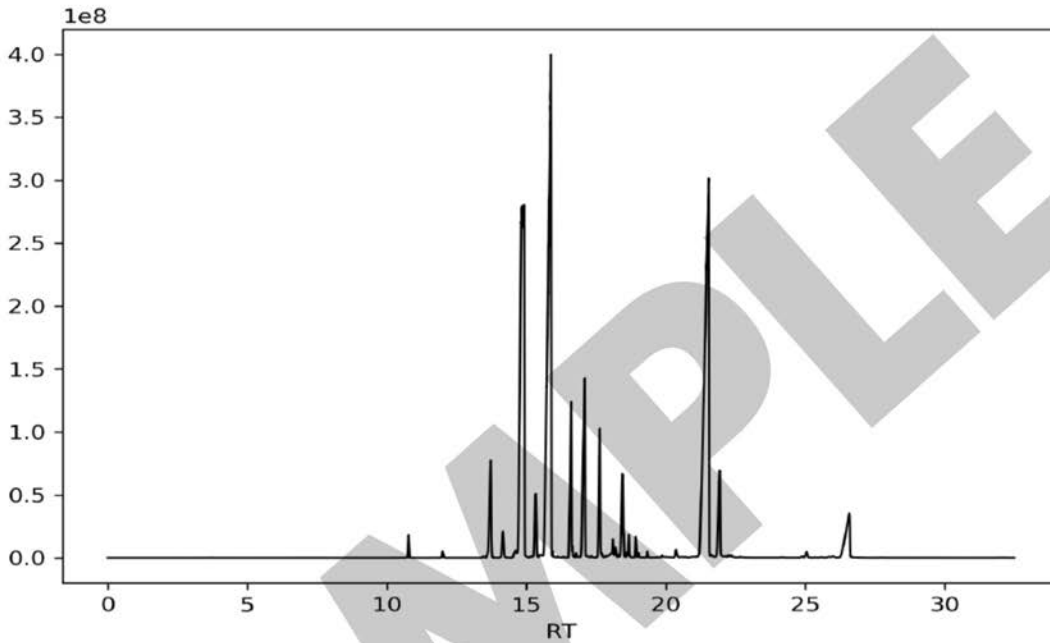
Gas Chromatograph	Residual Solvent Analysis	Water Activity ( $A_w$ ) < 0.65
>90% purity	Pass	0.4

1,2-Dichloroethane	Pass	Ethyl Ether	Pass
Acetone	Pass	Ethylene Oxide	Pass
Acetonitrile	Pass	Heptane	Pass
Benzene	Pass	Hexane	Pass
Butane	Pass	Isopropyl Alcohol	Pass
Chloroform	Pass	Methanol	Pass
Ethanol	Pass	Methylene Chloride	Pass
Ethyl Acetate	Pass	Pentane	Pass

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CERTIFICATE OF ANALYSIS (CONT.)

Propane	Pass	M-xylene	Pass
Trichloroethylene	Pass	O-xylene	Pass
Toluene	Pass	P-xylene	Pass



DATA REVIEWED AND APPROVED  
BY:

Marcos Ojeda                      5/3/2021  
QC Chemist

This Certificate of Analysis is accurate to the best of our knowledge. However, the customer is responsible for performing its own assessment to ensure that the material is suitable for its intended applications, including compliance with all pertinent legal requirements. The expected shelf life is calculated from the original manufacture date and is based on unopened containers stored under proper conditions. Once containers have been opened, maintaining minimal headspace and storing under appropriate conditions will aid in preserving the product's integrity.

www.abstraxtech.com | info@abstraxlabs.com | 2661 Dow Avenue | Tustin, CA 92780



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## SAFETY DATA SHEET

Originally Prepared: 06/21/2019

Version: 1.0

### 1. IDENTIFICATION

#### 1.1 Product Identification:

**Concentrated Flavor Mixtures including Natural Animal Mints Rosin (Native Series)**

**PRODUCT NUMBER:**

**ABXTB0330H, ABXTB0330G, ABXTB0330E, ABXTB0330C, ABXTB0330A, ABXTB0330D, ABXTB0330F, ABXTB0330Y, ABXTB0330X**

CAS NUMBER: Not applicable.

EINECS NUMBER: Not applicable.

E NUMBER: Not applicable.

#### 1.2 Product Use

Concentrated flavor mixture for foodstuffs in which added flavoring is permitted.

#### 1.3 Company Identification

Abstrax Tech Inc. 15550 Rockfield Blvd. Suite B, Irvine, CA. 92618, USA; 1-562-294-5805

www.abstraxtech.com

SDS inquiries can also be submitted to regulatory@abstraxtech.com

#### 1.4 Emergency Telephone Number

**USA 1-562-294-5805 (only during office hours, 8:00am – 5:00pm PST)**

### 2. HAZARD(S) IDENTIFICATION

#### 2.1 Classification of the Product

This mixture is not classified as dangerous. The flavor poses no hazards under normal conditions of handling and usage. If misused in its concentrated form, the flavor may be harmful to health.

#### 2.2 GHS Label Elements

Pictogram:



Signal Word: Warning

Hazard Statement(s): H227 Flammable liquid and vapor

Precautionary Statement(s):

Prevention:

P262 Do not get in eyes, on skin, or on clothing.

P264 Wash hands thoroughly after handling.

P272 Contaminated work clothing must not be allowed out of the workplace.

P280 Wear protective gloves, clothing and eye protection.

Response:

P302+P352 - IF ON SKIN (or hair): Wash with plenty of water.

P304 + P341 IF INHALED: If breathing is difficult, remove to fresh air and keep at rest in a position comfortable for breathing.

P305 + P338 +P351 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P309 + P311 IF you feel unwell, call a poison center or physician.

P333 + P313 If skin irritation or rash occurs: Get medical advice/attention.

P342 + P311 If experiencing respiratory symptoms: Call a POISON CENTER or physician.

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P337 + P313 If eye irritation persists: Get medical advice/attention.  
 P361 Remove immediately all contaminated clothing.  
 P363 Wash contaminated clothing before reuse.  
 P370 In case of fire: Use CO<sub>2</sub>, Foam, Dry Chemicals, Water for extinction.

Storage:

P403 + P235 Store in a well-ventilated place. Keep cool.

Disposal:

P501 Dispose of contents and container in accordance with local, regional, national and international regulations.

2.3 Other Hazards

Exposure may aggravate those with pre-existing eye, skin, or respiratory conditions.

2.4 Acute Toxicity (GHS-US)

No data available. This flavor mixture has unknown acute toxicity. However, this mixture consists entirely of ingredient(s) which are approved for use in a regulation of the Food and Drug Administration (FDA) and/or are regarded as safe by a reliable industry association.

3. COMPOSITION / INFORMATION ON INGREDIENTS

3.1 This product is a concentrated flavor mixture. All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration (FDA) or are regarded as safe by a reliable industry association. Specific chemical identities and/or exact percentages of composition are being withheld as a trade secret pursuant to 29CFR §1910.1200.

CAS NUMBER: Not applicable.

EINECS NUMBER: Not applicable.

4. FIRST-AID MEASURES

4.1 General First-Aid Instructions

INHALATION: If headache, irritation, nausea, or drowsiness occurs, move patient to a place with clear air. Ventilate. Obtain medical advice if irritation persists.

SKIN CONTACT: Remove contaminated clothing. Wash with water and soap. Obtain medical advice if irritation persists. An eyewash and safety shower should be readily available.

EYE CONTACT: Check for and remove any contact lenses. Flush opened eye (including under eyelids) with running water for 15 minutes. Hold eyelids apart while flushing to rinse entire surface of eyes and lids. Do not allow person to rub eyes or keep eyes closed. Obtain medical advice if irritation persists. An eyewash and safety shower should be readily available.

INGESTION: If patient is conscious and can swallow, administer lots of water to dilute substance. Do not induce vomiting. Call a poison control center and obtain medical advice if irritation persists.

OTHER: Personal protective equipment (PPE) for first aid responders is recommended; Chemical resistant clothing, boots and gloves.

4.2 Most Important Symptoms and Effects, Acute and Delayed

Concentrated flavor may initially irritate eyes, lungs, skin and stomach. Call a poison control center and obtain medical advice if irritation persists after following above instructions.

4.1 Immediate Medical Care and Special Treatment

Call a poison control center and obtain medical advice if irritation persists.

5. FIRE-FIGHTING MEASURES

5.1 SUITABLE EXTINGUISHING MEDIA: CO<sub>2</sub>, Foam, Dry Chemicals, Water Spray

NON-SUITABLE EXTINGUISHING MEDIA: Powder, hazards of dust cloud formation. Do not use a heavy water stream. A heavy water stream may spread burning liquid.

5.2 SPECIFIC FIRE AND EXPLOSION HAZARDS: Heat may generate irritating or corrosive vapors. Product is a flammable liquid and considered to be a fire or explosion hazard.

HAZARDOUS COMBUSTION PRODUCTS: Carbon dioxide, carbon monoxide, fumes.

5.3 SPECIAL PROTECTIVE EQUIPMENT OR PRECAUTIONS FOR FIREFIGHTERS: Exercise caution when fighting any chemical fire. Use protective clothing and breathing equipment appropriate for surrounding fire. Prevent contact with skin and eyes.

6. ACCIDENTAL RELEASE MEASURES

PERSONAL PRECAUTIONS: Keep concentrate away from heat, sparks, open flames, hot surfaces. No smoking. Ventilate site. Evacuate unnecessary personnel. Wear safety glasses or goggles, rubber chemical resistant gloves, and apron when handling concentrate. Pressure demand air supplied respirators should always be worn when the airborne concentration of the contaminant or oxygen is unknown. Otherwise, wear NIOSH approved respiratory protection and other personal protective equipment as appropriate for the potential exposure hazard. Do not get into eyes, on skin, or clothing.

METHODS AND MATERIALS FOR CONTAINMENT: Contain large spills with dikes or absorbents to prevent migration and entry into sewers or streams.

METHODS AND MATERIALS FOR CLEAN UP: Absorb large spills with vermiculite or other suitable absorbent material. Shovel up material and place in approved disposal container. Large spills may also be pumped into closed containers for recovery and disposal. Dispose of in



accordance with current local, state, and federal laws and regulations. Flush the area with warm water. Small spills may be flushed to the drain with excess water or absorbed with a damp cloth.

## 7. HANDLING AND STORAGE

### 7.1 Handling

Maintain good ventilation. Consistent with good hygiene and lab practices, wear safety glasses or goggles, rubber gloves and apron when handling. Where aerosols of concentrate are created, use suitable dust mask or breathing apparatus. Do not eat, drink or smoke in work areas. Remove contaminated clothing and protective equipment before entering eating areas. Avoid prolonged or repeated exposure to concentrate. Wash thoroughly after handling.

### 7.2 Storage

Keep container tightly sealed. Store in cool, dry, secure, flammable storage area away from all sources of ignition. Protect from light, avoid uncoated metal containers, and keep air contact to a minimum. Incompatible with strong oxidizing agents, acids and bases. Avoid extended storage by using as soon as possible within designated shelf life.

### 7.3 Specific Uses

Concentrated flavor mixture for foodstuffs in which added flavoring is permitted. It is the user's responsibility to ensure that the conditions and possible uses of the flavor conform to local laws and regulations.

## 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

### 8.1 Exposure Limit Values

There are no established exposure limits for this mixture. This flavor poses no exposure hazards under normal conditions of handling and approved levels of ingestion. If misused in its concentrated form, the flavor may be irritating to the skin and eyes. Vapors or mist, in unusually high concentration generated from spraying, heating the material or as from exposure in poorly ventilated areas or confined spaces, may cause irritation of the throat and nose, headache, nausea and drowsiness.

Control Parameters: Not Applicable.

### 8.2 Exposure Controls

**VENTILATION AND OTHER ENGINEERING CONTROLS:** Normal ventilation is generally adequate. Keep airborne concentration of flavor low by enclosing production processes whenever possible.



**EYE:** Wear protective glasses, goggles or face shield. An eyewash and safety shower should be readily available.

**HAND:** Wear protective chemical resistant gloves during manufacture or handling of this concentrated flavor.

**SPECIAL CLOTHING:** Special clothing is not normally necessary when manufacturing or handling this flavor within a closed system. Wear chemical resistant full body coveralls whenever there is a possibility of splash or appreciable contact with vapors during manufacturing or handling of the concentrate.

**OTHER PROTECTIVE DEVICES AND PROCEDURES:** Follow good manufacturing practice.

**RESPIRATORY:** Work in well ventilated area. If irritation is experienced, approved respiratory protection should be worn.

## 9. PHYSICAL AND CHEMICAL PROPERTIES

### 9.1 General Information

**APPEARANCE:** Colorless to yellow, clear liquid

**ODOR:** Pine, Citrus, Mint, Earthy

**ODOR THRESHOLD:** Data not available

### 9.2 Important Health, Safety and Environmental Information

**pH:** Not applicable

**MELTING POINT:** Not applicable

**FREEZING POINT:** Data not available

**BOILING POINT:** Data not available

**FLASH POINT:** >73°F (23°C); <140°F (60°C)

**FLAMMABILITY:** Not applicable

**EXPLOSIVE PROPERTIES:** Data not available

**OXIDISING PROPERTIES:** Data not available

**VAPOR PRESSURE:** Data not available

**RELATIVE DENSITY (SPECIFIC GRAVITY @ 25°C):**  
0.84-0.88

**SOLUBILITY:** Oil

**WATER SOLUBILITY:** Insoluble

**PARTITION COEFFICIENT:** Data not available

**VISCOSITY:** Data not available

**VAPOR DENSITY:** Data not available

**EVAPORATION RATE:** Data not available

### 9.3 Other Information

**MISCIBILITY:** Data not available

**FAT SOLUBILITY (VEGETABLE OIL):** Soluble

**CONDUCTIVITY:** Data not available

**AUTO-IGNITION TEMPERATURE:** Data not available

**DECOMPOSITION TEMPERATURE:** Data not available

**VOC CONTENT:** Data not available

**10. STABILITY AND REACTIVITY**

## 10.1 Reactivity

Stable and non-reactive under normal conditions of use and storage. May form flammable/explosive vapour-air mixture in concentration.

## 10.2 Chemical Stability

This product is stable under normal storage conditions. Hazardous polymerization is not expected to occur. Avoid extended storage by using as soon as possible within designated shelf life.

## 10.4 Conditions to Avoid

Keep cool and avoid excessive heat, open flames, sparks or other sources of ignition. Avoid opening in poorly ventilated spaces.

## 10.5 Materials to Avoid

Avoid strong acids, bases, and oxidizing agents.

## 10.6 Hazardous Decomposition Products

No known hazardous materials produced in dangerous amounts upon decomposition. Thermal decomposition generates potentially irritating vapors.

**11. TOXICOLOGICAL INFORMATION**

This flavor mixture poses no known hazards under recommended conditions of handling and usage. If misused in its concentrated form, the flavor may be harmful to health. All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration (FDA) or are regarded as safe by a reliable industry association.

Acute Toxicity (Oral, Dermal, Inhalation Exposure): Unknown.

Effects of Immediate, Delayed or Chronic Effects from Short- and Long-Term Exposure: Concentrate may cause immediate irritation to eyes, stomach, skin and/or lungs. Prolonged exposure may increase irritation. Data is not available regarding long-term effects of repeated exposures.

International Agency for Research on Cancer (IARC) Monograph: Mixture not evaluated.

OSHA Carcinogen: Mixture not evaluated.

NIOSH Carcinogen: Mixture not evaluated.

National Toxicology Program (NTP) Report on Carcinogens (ROC): Mixture not evaluated.

**12. ECOLOGICAL INFORMATION**

## 12.1 Ecotoxicity

Not established.

Not established.

## 12.2 Persistence and Degradability

Not established.

## 12.4 Mobility in Soil

Not established.

## 12.3 Bioaccumulative Potential

## 12.5 Other Adverse Effects

Not established. Avoid release into the environment.

**13. DISPOSAL CONSIDERATIONS**

Dispose of this flavor in accordance with Federal, State, County, and local regulations. Avoid any spillage from entering waterways, drains or sewage as this product has unknown ecotoxicity.

Containers should be either reconditioned by certified firms or properly disposed of by approved firms. Disposal of containers should be in accordance with applicable laws and regulations. "Empty" drums should not be given to individuals. Misuse of empty containers can be hazardous. Empty containers can be hazardous if used to store toxic, flammable, or reactive material. Cutting or welding of empty containers may cause fire, explosion, or toxic fumes from residues. Do not pressurize or expose to open flame or heat. Keep containers closed and drum bungs in place.

**14. TRANSPORT INFORMATION**

This flavor is classified as a Flammable Liquid based on the FP criteria of the GHS and US Department Of Transportation (DOT) regulations.

MODE: Ground, air, or vessel

UN SHIPPING NAME: Extracts, flavoring, liquid

UN IDENTIFICATION NUMBER: UN1197

DOT HAZARD CLASS: 3

PACKING GROUP: III

GHS CATEGORY: 3

SIGNAL WORD: Warning

HAZARD STATEMENT: Flammable liquid and vapor

HAZARD PLACARD REQUIRED:



STORAGE SEGREGATION: Usual precautions for flammable liquids

#### 15. REGULATORY INFORMATION

UNITED STATES OF AMERICA (USA): All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration (FDA) or are regarded as safe by a reliable industry association.

CALIFORNIA PROPOSITION 65:



WARNING: This product can expose you to Myrcene, which is known to the State of California to cause cancer. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).

#### 16. OTHER INFORMATION

16.1 VERSIONS OF THIS DOCUMENT DATED PREVIOUS TO THE REVISION DATE ON THIS DOCUMENT ARE NO LONGER VALID.

16.3 THE ABOVE INFORMATION WAS PREPARED FROM CURRENT AND REPUTABLE SOURCES. HOWEVER, THE DATA IS PROVIDED WITHOUT ANY WARRANTY, EXPRESSED OR IMPLIED, REGARDING ITS CORRECTNESS OR ACCURACY.

16.5 TO AVOID RISKS TO HUMAN HEALTH AND THE ENVIRONMENT, COMPLY WITH THE INSTRUCTIONS FOR USE.

16.6 THE INFORMATION CONTAINED IN THIS DATA SHEET DOES NOT CONSTITUTE AN ASSESSMENT OF WORKPLACE RISKS. IT IS THE USERS' RESPONSIBILITY TO ENSURE SAFE CONDITIONS FOR HANDLING, STORAGE AND DISPOSAL OF THIS FLAVOR AND TO ASSUME LIABILITY FOR LOSS, INJURY, DAMAGE, OR EXPENSE RESULTING FROM IMPROPER USE OF THIS PRODUCT.

SAFETY DATA SHEET PREPARED BY  
ABSTRAX, JUNE 2019  
IN CONFORMITY WITH OSHA 1910.1200



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TERPENE SPEC SHEET  
Animal Mints Rosin (Native Series)

ANALYSIS

DOMINANT TERPENES (>50%)

D-Limonene	20-50%
Beta Pinene	5-10%
Alpha Pinene	5-10%
Linalool	5-10%
Myrcene	1-5%

TOP INGREDIENTS

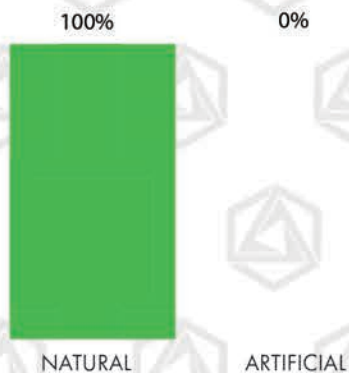


MINOR TERPENES (<50%)

Caryophyllene	Camphene
Ocimene	Fenchol
Terpinolene	Alpha Caryophyllene
Alpha Terpineol	Bisabolene
Cadinene	Alpha Terpinene
Gamma-Terpinene	p-Cymene
Alpha Phellandrene	Farnesene
Bergamotene	Borneol
Guaiol	Alpha Bisabolol
Delta 3-Carene	Sabinene
4-Terpineol	Nerolidol
Caryophyllene oxide	Guaiene
Citronellol	L-Menthol
Fenchone	Eucalyptol



NATURAL VS. ARTIFICIAL FLAVOR



100% Natural

0% Artificial flavorings

\*This information is proprietary commercial information and should be treated as a trade secret and kept confidential at all times.\*



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## Product Data Sheet

### Animal Mints Rosin (Native Series)

**Description:**

Abstrax Animal Mints Rosin is an uplifting, creative blend with earthy, pine, citrus, mint, and skunkynotes.

PHOTO  
N/A

**Dominant Terpenes:**

D-Limonene (20-50%), Beta Pinene (5-10%), Myrcene (10-20%), Alpha Pinene (5-10%), Linalool (5-10%), Myrcene (1-5%) and a blend of Alpha Caryophyllene, Sabinene and other minor terpenoids/flavor isolates

**Mood Orientation:** Uplifting, Creative

**Specification (as manufactured):**

Appearance	Colorless to yellow clear liquid
Aroma	Pine, Citrus, Mint, Earthy
Flavor	Pine, Citrus, Mint, Earthy
Density	0.84-0.88

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**Storage:**

Store flavor in airtight, sealed containers at ambient temperature (<22°C/72°F) and <60% relative humidity. Avoid exposure to light, air and high heat. Once containers have been opened, maintaining minimal headspace and storing under appropriate conditions will aid in preserving the product’s integrity.

**Shelf Life:**

Typical shelf life is 1 year from date of manufacture when stored in original container and under recommended storage conditions.

**Food Ingredient Declaration For Customers <sup>1</sup>**

Natural Flavor (FDA)

This flavor contains ingredient(s) which are approved for use in a regulation of the Food and Drug Administration (FDA) and/or are listed as Generally Recognized as Safe (GRAS) on a reliable, published industry association list pursuant to 21CFR101.22.

**Nutritional Contribution:**

The nutritional content of flavor additives does not contribute to the nutritional value of foods, due to the extremely low use level. Therefore, pursuant to 21CFR 101.9 (i) (4), flavors are exempt from nutritional labeling. Nutritional data is available upon request.

**Regulatory Status:**

Flavor	
USA Regulated Allergens <sup>2</sup>	
International Regulated Allergens <sup>3</sup>	
Country of Manufacture	USA
Other	Contains Myrcene

1. USA labeling recommendations are pursuant to 21CFR 101.22 (k) (2). Label declaration requirements vary significantly in different countries. These label declarations should not be used or adopted without confirming that the declaration is appropriate and legal for the subject country and intended application.
2. Crustacean, Egg, Fish, Milk, Peanut, Shellfish, Soybean, Tree Nut, Wheat are allergens recognized by the USA Food and Drug Administration Food Allergen Labeling and Consumer Protection Act of 2004 (FALCPA). FALCPA does not regulate sulfites as allergens. However, sulfites are considered a sensitizing chemical in the USA and will; be identified when present at >10 ppm.
3. Apple, Beef, Buckwheat, Celery, Crustacean, Egg, Fish, Gelatine, Gluten, Kiwifruit, Milk, Mushroom, Mustard, Orange, Peanut, Pork, Poultry, Sesame Seed, Shellfish, Soybean, Sulfite, Tartrazine, Tomato, Tree Nut, Wheat, Yam
4. WARNING: This product can expose you to Myrcene, which is known to the State of California to cause cancer. For more information go to [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



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