



## Product Data Sheet

### Red Velvet Cake

**SKU:** ABXTB0036

**CAS:** N/A (Mixture)

**FEMA:** N/A (Mixture)

Test	Method	Specification
Appearance	Visual	Colorless to yellow clear liquid
Aroma	Smell	Chocolate, Vanilla
Specific Gravity @ 25 °C	USP 841	0.85-0.89

#### 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 & Artificial 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 21CFR101. 9. (j)(4), flavors are exempt from nutritional labeling. Nutritional data is available upon request.

## Other Regulatory Information:

USA Regulated Allergens <sup>2</sup>	None
International Regulated Allergens <sup>3</sup>	None
Proposition 65 <sup>4</sup>	Contains Myrcene
Country of Manufacture	USA

1. USA labeling recommendations are pursuant to 21 CFR 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, Sesame Seed, 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 >10ppm.

3. Apple, Beef, Buckwheat, Celery, Crustacean, Egg, Fish, Gelatine, Gluten, Kiwifruit, Milk, Mushroom, Mustard, Orange, Peanut, Pork, Poultry, Shellfish, Soybean, Sulfite, Tartrazine, Tomato, Tree Nut, Wheat, Yam.

4. If applicable, "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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This Product Data Sheet cancels and replaces all previously issued data sheets for this product.