



ABSTRAXTM

TECH

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TERPENE SPEC SHEET

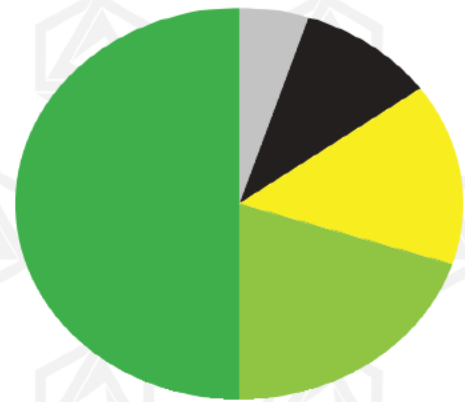
Ice Cream Cake (Native Series)

ANALYSIS

DOMINANT TERPENES (>50%)

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

TOP INGREDIENTS



MINOR TERPENES (<50%)

Beta-Caryophyllene	Terpinolene
Camphene	Myrcene
Humulene	Fenchyl Alcohol
Bergamotene	Farnesene
Cadinene	Terpineol
Alpha-Phellandrene	Alpha-Terpinene
Gamma-Terpinene	P-Cymene
Borneol	D-Camphor Usp
Longifolene	Alpha-Copaene
Alpha-Bisabolol	Valencene
Cedrene	L-Menthol
Geraniol	Sabinene
Isoborneol	Nerol

NATURAL VS. ARTIFICIAL FLAVOR

100%

0%



NATURAL

ARTIFICIAL

100% Natural Flavorings

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

Ice Cream Cake (Native Series)

Description:

Ice Cream Cake is the sweet, creamy descendent of Wedding Cake and Gelato 33. Imagine a rich vanilla cake with tart, cream cheese icing. Then a hint of nuts, a dab of floral, and just a touch of citrus to top it off. Just make sure you're ready to wind down before taking another bite.

PHOTO
N/A

Dominant Terpenes:

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

Mood Orientation: Creative, Calming

Specification (as manufactured):

Appearance	Colorless to yellow clear liquid
Aroma	Floral, Citrus, Pine, Creamy Sweet
Flavor	Floral, Citrus, Pine, Creamy, Skunky
Density	0.84-0.88

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 Customers¹

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 ²	
International Regulated Allergens ³	
Country of Maufacture	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.