



ABSTRAXTM

TECH

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TERPENE SPEC SHEET

Mango TTB WS

ANALYSIS

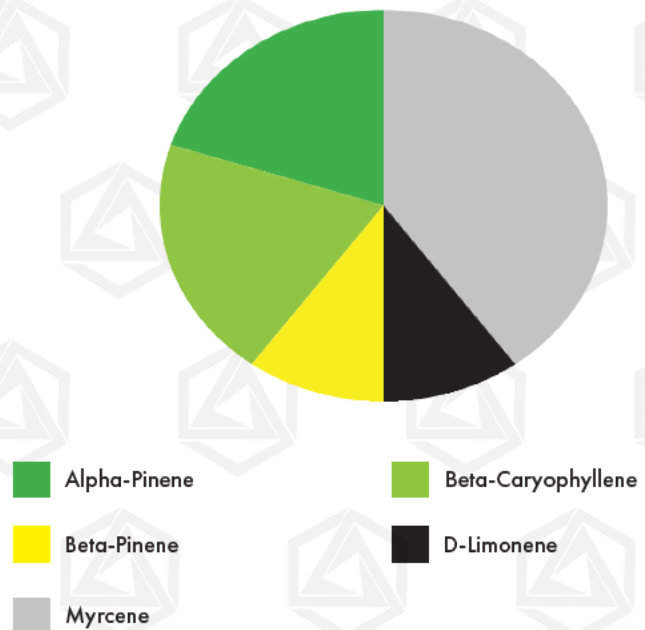
DOMINANT TERPENES (>50%)

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

MINOR TERPENES (<50%)

| | |
|-----------------|--------------------|
| Alpha-Bisabolol | Alpha-Phellandrene |
| Alpha-Terpinene | Alpha-Terpineol |
| Camphene | Camphor |
| Ocimene | Citral |
| Citronellol | Delta-3-Carene |
| Farnesene | Fenchyl Alcohol |
| Geraniol | Isoborneol |
| L-Menthol | Linalool |
| Nerol | Sabinene Hydrate |
| Terpinolene | Valencene |
| | |
| | |
| | |
| | |
| | |

TOP INGREDIENTS



NATURAL VS. ARTIFICIAL FLAVOR

90%

10%



NATURAL



ARTIFICIAL

>90% Natural Flavorings

<10% 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

Mango TTB WS

Description:

A stone fruit that makes any occasion seem more exotic, mangos are vibrant in both color and taste. Their rich, juicy meat is flavorful, erupting into a wealth of watery sweetness between the teeth. The only problem is that they can be a bit fibrous at times. But this is a blend – no worries there. It should be noted that the testing leading up to the selection of this Mango mixture was particularly intense. This was due to a significant number of particularly delicious contenders arising for consideration. We're proud to finally put our stamp of approval on the former Mango #4 and offer it to the people of the world. It's everything that the fruit should be, without the cleanup.



Dominant Terpenes:

De-Ionized Water (97%), Modified Gum Acacia (2%), citrus oil preservative (0.04%), and Myrcene (<1%), Alpha Pinene (<1%), Beta Caryophyllene (<1%), Beta Pinene (<1%), D-Limonene (<1%) and a proprietary blend of minor terpenoids/flavor isolates

Mood Orientation: Calm

Specification (as manufactured):

| | |
|------------|------------------------------------|
| Appearance | White Liquid |
| Aroma | Mango, Citrus, Candy-like, Pungent |
| Flavor | Mango, Citrus, Candy-like, Pungent |
| Density | 0.98-1.02 |

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

Synthetic 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.