



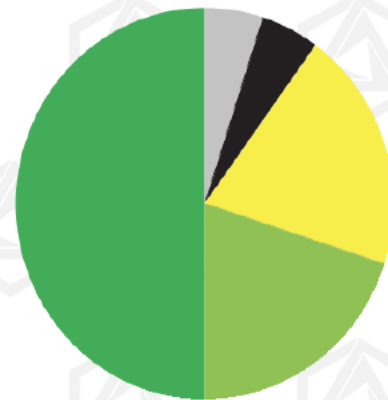
TERPENE SPEC SHEET Limoncello Natural

ANALYSIS

DOMINANT TERPENES (>50%)

Terpinolene	20-50%
beta-Phellandrene	10-20%
Myrcene	10-20%
alpha-Pinene	1-5%
d-Limonene	1-5%

TOP INGREDIENTS



MINOR TERPENES (<50%)

4-Terpineol	alpha-Bisabolol
alpha-Phellandrene	alpha-Terpinene
beta-Caryophyllene	beta-Pinene
Borneol	Cadinene
Camphene	Caryophyllene Oxide
Citral	D-camphor
Delta-3-Carene	Farnesene
Fenchyl Alcohol	gamma-Terpinene
Guaiene	Humulene
Isopulegol	Linalool
Nerol	Ocimene
p-Cymene	Sabinene
Terpineol	trans-alpha-Bergamotene



NATURAL VS. ARTIFICIAL FLAVOR

100%

0%



NATURAL

ARTIFICIAL

100% Natural Flavorings

0% Artificial Flavorings



Product Data Sheet

Limoncello Natural

Description:

The bright lemon flavor will have you dreaming of southern Italy while the combination of tart and sweet causes goosebumps to race across your arms. If the color yellow had a flavor, this would be it.



Dominant Terpenes:

Terpinolene (20-50%), beta-Phellandrene (10-20%), Myrcene (10-20%), alpha-Pinene (1-5%), d-Limonene (1-5%), and a proprietary blend of Humulene, Sabinene, and other minor terpene/ flavor isolates.

Mood Orientation: Energized, Peaceful

Specification (as manufactured):

Appearance	Colorless to yellow clear liquid
Aroma	Sweet/Citrus
Flavor	Sweet/Citrus
Specific Gravity @ 25°C	0.83-0.87

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:

SKU	ABXTB0359
USA Regulated Allergens ²	None
International Regulated Allergens ³	None
Other ⁴	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.