



TERPENE SPEC SHEET Purple Punch

ANALYSIS

DOMINANT TERPENES (>50%)

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

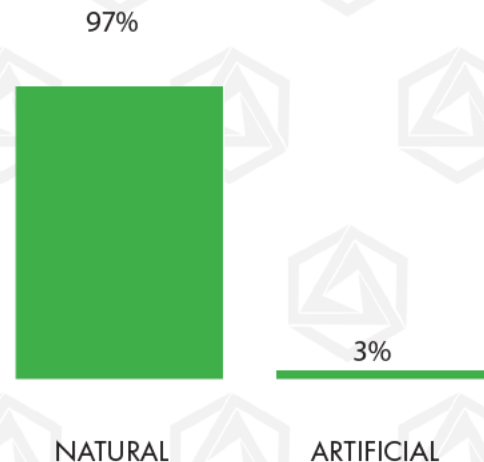
TOP INGREDIENTS



MINOR TERPENES (<50%)

Alpha-Bisabolol	Alpha-Cedrene
Alpha-Humulene	Alpha-Phellandrene
Alpha-Pinene	Alpha-Terpinene
Alpha-Terpineol	Camphene
Camphor	Cis-Ocimene
Citronellol	Delta-3-Carene
Farnesene	Fenchyl Alcohol
Geraniol	Geranyl Acetate
Isoborneol	L-Menthol
Nerol	Sabinene Hydrate
Terpinolene	Trans-Ocimene
Valencene	

NATURAL VS. ARTIFICIAL



<4% Natural flavorings

<3% Artificial flavorings



Product Data Sheet

Purple Punch

Description:

To begin, there is a big difference between the taste of “grape” when compared to “purple”. Starting with the similarities: both are sweet, both boast a succulent smoothness that rolls around the back of the mouth, and yes, both are extraordinarily delicious when done right. However, grape has a depth of earthy tartness to it. It’s almost as though the vine that grew the grape leaves a faint herbal echo behind. Purple, on the other hand, is pure gravy train. It’s more like cruising down a lazy river made of dank fruity goodness. Purple Punch’s deep heaviness manages to stay clean through a journey that can sometimes become a bit too sticky.



Dominant Terpenes:

D-Limonene (20-50%), Myrcene (10-20%), Beta-Caryophyllene (10-20%), Linalool (5-10%), Beta-Pinene (1-5%), and a blend of humulene, cedrene, and other minor terpenoids/flavor isolates with <2% Artificial components

Mood Orientation: Uplifting

Specification (as manufactured):

Appearance	Colorless to yellow clear liquid
Aroma	Tropical, Berry, Apple, Sweet, Fruit Punch
Flavor	Tropical, Berry, Apple, Sweet, Fruit Punch
Density	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

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 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.