



TERPENE SPEC SHEET Thin mint GSC

ANALYSIS

DOMINANT TERPENES (>50%)

Alpha-Humulene	5-10%
B-caryophyllene	20-50%
D-Limonene	10-20%
Linalool	5-10%
Myrcene	10-20%

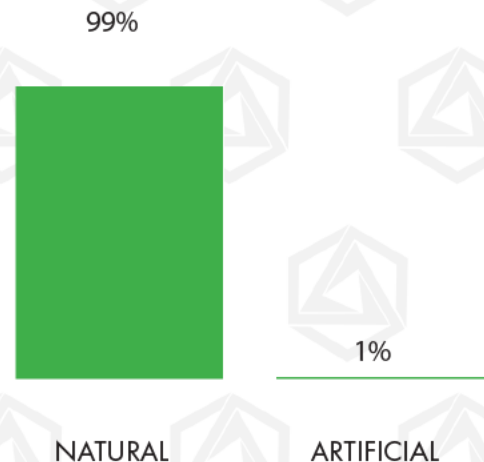
TOP INGREDIENTS



MINOR TERPENES (<50%)

Alpha-Bisabolol	Alpha-Cedrene
Alpha-Phellandrene	Alpha-Pinene
Alpha-Terpinene	Alpha-Terpineol
Beta-Pinene	Camphene
Camphor	Cis-Ocimene
Delta-3-Carene	Eugenol
Farnesene	Fenchyl Alcohol
Geraniol	Guaiol
Isoborneol	L-Menthol
Menthone	Neomenthol
Nerol	Sabinene Hydrate
Terpinolene	Trans-Ocimene
Valencene	

NATURAL VS. ARTIFICIAL



<6% Natural flavorings

<1% Artificial flavorings



Product Data Sheet

Thin mint GSC

Description:

Mint flavors always have a strange cooling sensation associated with them. That's a byproduct of the terpene menthol - which we specialize in. This blend is sure to set the senses tingling along a fresh, chocolaty current. The cookie finish is particularly pleasant.?



Dominant Terpenes:

Beta Caryophyllene (20-50%), D-Limonene (10-20%), Myrcene (10-20%), Alpha Caryophyllene (5-10%) and a proprietary blend of Sabinene, Alpha Cedrene, minor terpenoids/flavor isolates, and <1% Artificial ingredients

Mood Orientation: Calm

Specification (as manufactured):

Appearance	Colorless to yellow clear liquid
Aroma	Herbal, Floral, Sweet, Earthy, Piney
Flavor	Herbal, Floral, Sweet, Earthy, Piney
Density	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 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.