



ABSTRAX™ TECH

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TERPENE SPEC SHEET Wedding Cake

ANALYSIS

DOMINANT TERPENES (>50%)

Beta-Caryophyllene	20-50%
D-Limonene	20-50%
Alpha-Humulene	5-10%
Linalool	5-10%
Valencene	5-10%

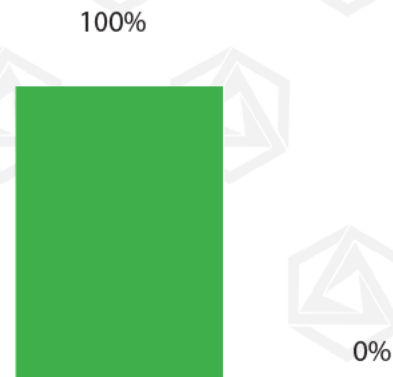
TOP INGREDIENTS



MINOR TERPENES (<50%)

Alpha-Bisabolol	Alpha-Pinene
Alpha-Terpineol	Beta-Pinene
Camphene	Camphor
Delta-3-Carene	Fenchyl Alcohol
Geraniol	Menthol
Myrcene	Nerol
Terpinolene	Trans-Ocimene

NATURAL VS. ARTIFICIAL



100% Natural

no flavoring ingredients

NATURAL

ARTIFICIAL

"This information is proprietary commercial information and should be treated as a trade secret and kept confidential at all times."



Product Data Sheet

Wedding Cake

Description:

Sometimes, you just want something sweet. This, our equivalent to a dessert wine or moscato, Abstrax's Wedding Cake caters to those with slightly more partial palates. The familial cross of cookie and pie, this blend is ripe, bursting with a succulent flavor that is rounded discreetly by the earthy dimensions of rustic pepper and scented cedar. When the savory spectrum no longer proves sufficient, this dulcet of a blend provides a warm, decadent alternative.



Dominant Terpenes:

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

Mood Orientation: Energy, Uplifting, Calm

Specification (as manufactured):

Appearance	Colorless to yellow clear liquid
Aroma	Peppery, Earthy, Pine, Citrus, Sweet
Flavor	Peppery, Earthy, Pine, Citrus, Sweet
Density	0.86-0.90

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.