Natural Flavor (Microfresh™)						
		ANPLLC					
Product Number:	421723W						
PRELIMINARY PRODUC	CT INFORMATION SHEET						
DESCRIPTION		PACKAGING					
Yellow to Light Amber L	iquid	5 Gallon Poly Pails, 40lbs					
INGREDIENT DECLARAT	ION	SPECIAL CHARACTERISTICS					
	Natural Flavor (Plant Extracts)	Keep sealed and stored in a cool, dry area. Once					
Non-Flavor Ingredient: (, , ,	package is opened, product must be re-sealed or sealed in another container. Shelf-life 12 months					
CERTIFICATIONS		Allergen					
CERTIFICATIONS		No Allergens					
	_	, ve river gene					
LABEL DECLARATION		PRODUCT NUTRITIONAL ANALYSIS:					
Natural Flavor		Microfresh is classified as a Flavor Ingredient, it					
		contributes no nutritive value at typical dosage level.					
POTENTIAL USES							
	nades, Pet Foods, Baked	Disclaimer This flavor, as well as any and all flavors produced by					
Products and Vegetables	5						
USAGE LEVEL		Flavor Solutions, Inc., is in no way, shape or form					
2% - 5% by weight		designed or intended for use in any kind of inhalation					
		context, including any and all technological inhalation delivery systems including, but not limited to, electronic					
		cigarettes, smoking products, etc. Any use in an					
PHYSICAL STANDARDS		application such as this is not authorized by Flavor					
	ht Ambor Liquid	Solutions, Inc. No flavors produced by Flavor Solutions,					
Aroma: N/A	ht Amber Liquid	Inc. will ever be sold for inhalation purposes, especially in conjunction with any kind of electronic cigarette or					
Flavor: N/A		any similar application.					
11771							
DDODLICT ANALYSIS		—					
PRODUCT ANALYSIS	E1 0 E6 0						
% brix:	51.0 - 56.0	This information is given in good faith and believed to be accurate.					
pH:	2.80 - 3.30	Flavor Solutions, Inc. assumes no liability for loss or damage based on					
oisture: N/A pecific Gravity: 1.006 - 1.180		the use of this information.					
Sieve Spec:	N/A	1048 Irvine Ave. STE 183					
Jicve Spec.	11/7	Newport Beach, CA 92660					
ANCEDONIOL OCICAL CTANDARDS		Phone:-949-372-9362 Fax: 949-606-8241					
MICROBIOLOGICAL STANDARDS		E-Mail: sales@anpllc.com					
Standard Plate Count: 1,000 Max		E-Mail. SaleSwaithile.com					
Yeast & Mold:	Negative						
E. Coli/g:	Negative						
Coliform:	Negative						

								C	2>
Material Safety and Data Sheet							<u> </u>	7	_LC
SECTION I IDENT							HAZARD I		
Product Name:	Natural	Flavor (Mi	crofresh™)				ure of Arom		
Product Number:				consider	gs and E red to be	xtract a tra	s. The exac de secret	t componer. The materia	nts of which are Il itself is safe
Date of Manufacturing: N/A			considered to be a trade secret. The material itself is safe to handle. Eye glasses should be worn in the possible event of the material getting in one's eye.						
SECTION II FIRE, EXPLOSION AND REACTIVITY DATA			SECTION VII EMERGENCY AND FIRST AID PROCEDURES						
Special Firefighting Procedures: Cool containers exposed to flames with water.			Inhalation Exposure: Remove person to well ventilated area and follow normal first aid procedures.						
Unusual Fire and E	xplosion Haz	ards: None		Eye Con	tact: Wa	sh eye	es by norma	l first-aid m	ethods
Stability: Normally	Stable			Skin Cor	ntact: Wa	ash wi	th soap and	water	
							concentratingestion see		
SECTION III PHYS	SICAL DATA			SECTIO	N VIII S	PILL,	LEAK AND	DISPOSAL	PROCEDURES
Odor: N/A				Precaut	ions if	Mater	ial is Snille	d or Relea	sed: Wine
Appearance:		Light Amber		Precautions if Material is Spilled or Released: Wipe spills with paper rags and place contaminated items in					
Physical State: Liq	uid ————						container.		
Boiling Point: N/A					Waste Disposal Methods: : Follow local state and federal				
Melting Point: N/A				laws.					
Solubility in H2O: I	Miscible								
SECTION IV PROT	TECTION IN	FORMATIO	N	SECTIO	N IX HA	NDLII	NG AND ST	ORAGE PR	OCEDURES
Respiratory: Avoid		•			tightly s	ealed	containers	in a cool, d	ry storage
Eye: Use OSHA App	roved Safety	/ Glasses		facility.					
Ventilation: Local I	Exhaust								
Skin: Gloves should	l be worn, b	ut material	is safe on skin						
Other Protective D	evices and P	rocedures:							
SECTION V OCCU	PATIONAL	EXPOSURE	LIMIT						
Threshold Limit Va									
OSHA Permissible L	imit: N/A								
				The information in this MSDS was obtained from current and reputable sources. However the data is provided without any warranty, express or implied, regarding its correctness or accuracy. It is the user's responsibil both to determine safe conditions for use of this product and to assume liability for loss, injury, damage or expense resulting from improper use of this product.			anty, express or user's responsibility and to assume		
]									
	1048 Irvine Ave. S			STE 183					I
			Newport Beach, C						
			Phone: 949-375-9362 Fax		3241				
			E-Mail: sales@an						
			_ mam <u>baloolaali</u>	- II VIVYIII					

Natural Flavor (Microfresh™)					
Product Number:	421723W		ANDI			
Allergen Form						
/ mergen renn						
			'			
The food allergens lis	sted below may produce life-threatening	reactions in sen	sitive individuals.			
		,				
		T 7				
Allergen	Challe Net Coad)	Yes	No V			
Celery (Root, Leaves	, Stalk, Not Seed)		X			
Eggs or egg products			X			
Lggs of egg products			A			
Milk or milk products	3		X			
Time of finite products						
Peanuts or peanut pro	oducts		X			
Seeds or seed product	ts (Cotton,Poppy,Sesame,Sunflower)		X			
_						
Seafood(Fish/Shellfis	sh)		X			
Soybeans or soybean	products		X			
Sulfites			X			
Wheat or wheat products			X			
Tree Nuts(Almond, Brazil Nut, Cashew, Chestnut, Hazelnut (Filbert), Macadamia Nut, Pecan, Pine Nuts,			X			
(Pinyon, Pinon), Pista						
	1000	A OTT 100				
1048 Irvine Ave. STE 183 Newport Beach, CA 92660						
		9362 Fax: 949-60	6-8241			
	E-Mail: <u>sa</u>	ales@anplic.com				

421723W				
pH:	3.12	2.97	3.27	0.15
brix:	54.5			
Spec Gravi	1.13	1.08	1.18	0.05