

1048 Irvine Ave, STE 183, Newport Beach, CA 92660

Natural Flavor (Microfresh)

Product Number: 421917G

PRELIMINARY PRODUCT INFORMATION SHEET

DESERGRATION

Light Yellow to Amber Liquid

INGREDIENT DECLARATION

NahatalrElaVovoPlaHarExExetces;tGitCitrAcAd;id/14/ialAcAd;id)

CERTRATIGATIONS

Kokbeh@e@efitefiledybKokof-K

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Nahantairāla Vievor

POPIQITEINALAUSUSES

BeberægegeSabausets/ MiaraidædeBePePerbooks/BaRekkerPedodtusts, Vegetables

USASAEGIE VEVEL

0.40.40:6%

PHPHSVSACASIT ATAMARADSDS

PREREDUCTORINANIANSIS

N/A
1.0 -3.0
N/A
> 200°F/93.3°C
1.042 - 1.182
1.410 - 1.510

MINICEPOBLOKO GALAST ATADALRADSDS

Standard Plate Count:	< 1,000 cfu/g	
Yeast & Mold:	≤ 10 cfu/g	
E. Eoqipei/g:	Negastave	
Colipdifor:m:	Negagateve	
S. Superieus:	Negagavaive	
Listeraria:	Negasiteve	
safabnenella:	Negaritive	



PACKAGING

5 Gallon Poly Pails, 40lbs

SPECIAL CHARACTERISTICS

Keep sealed and stored in a cool, dry area. Once package is opened, product must be re-sealed well. Avoid excess agitation due to potential foaming. Color may darken over time, but does not impact efficacy. Shelf-life 12 months

Allergen

No Allergens

PRODUCT NUTRITIONAL ANALYSIS:

Microfresh is classified as a Flavor Ingredient. It contributes no nutritive value at typical dosage level.

Disclaimer

This flavor, as well as any and all flavors produced by Flavor Solutions, Inc., is in no way, shape or form 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 application such as this is not authorized by Flavor Solutions, Inc. No flavors produced by Flavor Solutions, Inc. will ever be sold for inhalation purposes, especially in conjunction with any kind of electronic cigarette or any similar application.

This information is given in good faith and believed to be accurate. Flavor Solutions, Inc. assumes no liability for loss or damage based on the use of this information.

120 New England Ave. Email: <u>sales@sateWay.@J198</u>854 Phon@h949-375-393(2)31 Fax: 732-445-6145 E-Mail: wam@flavorsolutionsinc.com



1048 Irvine Ave., STE 183, Newport Beach, CA 92660 email: <u>sales@anpllc.com</u> Phone: 949-375-9362

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ALLERGEN FORM

The food allergens listed below may produce life-threatening reactions in sensitive individuals.

Allergen	Yes	No
Celery (Root, Leaves, Stalk, Not Seed)		Х
Eggs or egg products		Х
Milk or milk products		Х
Peanuts or peanut products		Х
Seeds or seed products (Cotton, Poppy, Sesame, Sunflower)		Х
Seafood(Fish/Shellfish)		Х
Soybeans or soybean products		Х
Sulfites		Х
Wheat or wheat products		Х
Tree Nuts(Almond, Brazil Nut, Cashew, Chestnut, Hazelnut (Filbert),Macadamia Nut, Pecan, Pine Nuts,(Pinyon, Pinon), Pistachio, Walnut)		X

120 New England Ave., Piscataway, NJ 08854 Phone: 732-354-1931 Fax: 732-445-6145 E-Mail: wam@flavorsolutionsinc.com



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Country of Origin Declaration

Product: Natural Flavor (Microfresh) 421927G

To Whom it may concern:

We hereby certify that the product sold under the product code listed above is manufactured in the United States of America.

Advanced Natural Products March 2017



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GMO Suitability Statement

Product: Natural Flavor (Microfresh) 421927G

The product (including disputants, carriers and processing aids,) were not derived from Genetically Modified source materials and does not contain Genetically Modified DNA or proteins derived form Genetically Modified DNA.

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Genetically Modified Organism (GMO); Pesticides and other Foreign Additives Policy and Statement.

It is the policy of Flavor Solutions, Inc. to only utilize certified natural and/or certified organic or organic compliant raw materials and ingredients in all of the formulations and products we manufacture.

No GMO materials are used in the manufacture of any Microfresh product formulations. No Microfresh products manufactured and distributed by Flavor Solutions, Inc. contains any GMO material and are therefore GMO free.

No Microfresh products contain or are derived from ingredients that contain sewage sludge or irradiated components.

No Microfresh products contain any ingredients derived from Animal extracts or any synthetic compounds nor do they contain peanuts or peanut derivatives.

No Microfresh products contain Synephrine or have Synephrine added to them. All ingredients used in the manufacture of Microfresh are totally pesticide free and has not been irradiated at any point of the production process, and has not been sterilized by Ethylene Oxide Sterilization (ETO).

Flavor Solutions Inc/Advanced Natural Products March 2017