Natura	al Flavor	(Microfresh™)						
			ANPLLC					
Product	Number:	661684						
DDEI IMI	NARV PROD	UCT INFORMATION SHEET	-					
F IXELIANI	HART FROD	OCT IN ORMATION STILL	<u> </u>					
DESCRIP	TION		PACKAGING					
	ow to Golder	y Vellow	5 Gallon Poly Pails, 40lbs					
Light lett	.ow to dotaer	i iettow	5 dation roty raits, 40tbs					
	NT DECLARA		SPECIAL CHARACTERISTICS					
Gluconic	Acid, Natura	l Flavor (Plant Extracts).	Keep sealed and stored in a cool, dry area. Once package is opened, product must be re-sealed or sealed in another container. Shelf-life 24 months					
CERTIFIC			Allergen					
Kosher Co	ertified		No Allergens					
Approved	l for use in th	e US and Canada						
LABEL DI	ECLARATION		PRODUCT NUTRITIONAL ANALYSIS:					
Natural F			Microfresh is classified as a Flavor Ingredient, it					
			contributes no nutritive value at typical dosage level.					
POTENTIAL USES Beverages, Marinades, Sauces  USAGE LEVEL 0.5-1.0% by weight  PHYSICAL STANDARDS  Color: Light Yellow to Golden Yellow Aroma: Oderless to slightly sour			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.					
Flavor:	N/A							
PRODUC	Γ ANALYSIS		This information is given in good faith and believed to be					
% brix:	. / 11 1/71   1/1	46.0 - 53.0	accurate. Flavor Solutions, Inc. assumes no liability for loss or damage based on the use of this information.					
pH:		5.5-7.5	damage based on the use of this infolliation.					
-		N/A	1048 Irvine Ave, STE 183					
Moisture: Specific Gravity:		1.001 - 1.191	Newport Beach, CA 92660					
Refractive Index: 1.189-1.445			Phone: 949-375-9362 Fax: 949-606-5243					
Kerractiv	re index:	1.169-1.445						
			E-Mail: sales@anpllc.com					
MICROBIO	DLOGICAL ST	ANDARDS						
Standard	Plate Count	: 1,00 Max						
Yeast & /	Mold:	Negative						
E. Coli/g		Negative						

Coliform:	Negative	
S.Aureus	Negative	
Listeria	Negative	
Salmonella	Negative	

Material Safety and Data Sheet							<u> </u>			
	,									
SECTION I IDENTI	FICATION				SECTION \	/I HEALTH	HAZARD II	NFORMATION NECTOR NECTO	N	
Product Name:					This material is a mixture of Aroma Chemicals, Natural Flavorings and Extracts. The exact components of which a considered to be a trade secret. The material itself is safe					
Product Number:	oduct Number: 661684				to handle. Eye glasses should be worn in the possible event					
Date of Manufacturing: N/A				of the material getting in one's eye.						
SECTION II FIRE, Special Firefighting water.			CTIVITY DATA iners exposed to flames with			Exposure: Re	emove perso	on to well ve	PROCEDURES entilated area	
	سامعنده المحد	uda. Nama					•		- 4 b - a d a	
Unusual Fire and Ex Stability: Normally	-	arus: None		-	Eye Contact Skin Contact	-	-		eulous	
Stability: Normally	Stable				Other: Mate ingestion.	erial at the	concentrati	on supplied		
CECTION III DUNC	ICAL DATA			-	CECTION	ייים און און א	LEVIN VID	DICDOCAL		
SECTION III PHYS	ICAL DATA			-	SECTION V	/III SPILL, I	LEAK AND	DISPUSAL	PROCEDURES	
Appearance: Light Yellow to Golden Yellow Physical State: Liquid					Precautions if Material is Spilled or Released: Wipe spills with paper rags and place contaminated items in					
Boiling Point: N/A				-	closed metal waste container.  Waste Disposal Methods: : Follow local state and federal					
Melting Point: N/A					laws.					
Solubility in H2O: N	liscible									
Solubility III 1120. W	liscibic									
CECTION IV DOOT	TCTION INI	TORMATIO	M		CECTION I	V LIANDI IN	IC AND CT		OCEDUDES	
Respiratory: Avoid (			N	-	SECTION IX HANDLING AND STORAGE PROCEDURES  Store in tightly sealed containers in a cool, dry storage					
Eye: Use OSHA Appr					facility.	nitty scutcu	containers	ii a coot, ai	y storage	
Ventilation: Local E		Glasses								
Skin: Gloves should		ıt mətoriəl	is safe on skin							
Other Protective De			is sale oil skill							
Other Protective De	vices and in	ocedures.								
SECTION V OCCU	DATIONAL	VDOCUE	LIMIT	-						
Threshold Limit Val		APUSUKE	LIMII	-						
OSHA Permissible Li				-						
OSLIV I GLILLISSING FI	mmc, N/A			-	The information	on in thic MCDC	was obtained	from current a	and reputable	
					sources. Howe implied, regar both to deterr	ever the data inding its corrections.	is provided wit tness or accura itions for use o	hout any warra acy. It is the u of this product	inty, express or ser's responsibility and to assume n improper use of	
			1048 Irvine Ave,	ST	E 183					
			Newport Beach,	CA	92660					
			Phone: 949-375-9362 Fa	x: 9	49-606-824	1				
			E-Mail: <u>sales@ar</u>	<u>ıpll</u>	c.com					

Natural Flavor (A	Aicrofresh™)					
Product Number:	661684		ANPLLC			
Allergen Form						
		<u>'</u>	'			
The food allergens list	ed below may produce life-threateni	na reactions in sensit	ive individuals			
The food affergens fist		ing reactions in sensit	ive murviduais.			
Allergen		Yes	No			
Celery (Root, Leaves,	Stalk, Not Seed)		X			
Eggs or egg products			X			
Milk or milk products			X			
Peanuts or peanut proc	lucts		X			
Seeds or seed products	s (Cotton, Poppy, Sesame, Sunflower)		X			
,	, , , , , , , , , , , , , , , , , , , ,					
Seafood(Fish/Shellfish	1)		X			
~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	-)					
Soybeans or soybean p	products		X			
Soybeans of soybean p	roducts		A			
Sulfites			X			
Sumes			A			
Wheat or wheat produ	ata	+	X			
Wheat or wheat produ	cts		A .			
Trac Norte (Almond De	and Net Cook and Chapterst	<del> </del>	v			
	razil Nut, Cashew, Chestnut, cadamia Nut, Pecan, Pine Nuts,		X			
(Pinyon, Pinon), Pista						
			ļ			
	1048 I	rvine Ave STE 183	1			
		ort Beach, CA 92660				
	-	75-9362 Fax: 949-606-	8241			
	E-Mail:	sales@anplic.com				