

TECHNICAL SPECIFICATION SHEET

Flavouring Categories

Contains Natural and Artificial Flavours

Gorilla Glue # 4

Terpenes UK
Unit 130 Spaceman Business Park
Symmondscliff Way
Caldicot
NP265PW

www.terpenes-uk.co.uk
(01633)410610

PHYSICAL DATA SPECIFICATIONS

COLOR/APPEARANCE:	COLORLESS CLEAR LIQUID
FLAVOR/ODOR:	CHARACTERISTIC FLAVOR/ODOR
REFRACTIVE INDEX:	N/A
LBS/GALLON:	N/A
FLASH POINT:	89.6F
SPECIFIC GRAVITY:	N/A

STORAGE CONDITIONS/SHELF LIFE

STORE IN A TIGHTLY CLOSED CONTAINER, AWAY FROM HEAT AND DIRECT SUNLIGHT. BEST USED BY 30 MONTHS FROM DATE OF PURCHASE.

PRODUCT CERTIFICATION

ALL INGREDIENTS CONTAINED IN THIS PRODUCT ARE APPROVED FOR USE IN FOOD
MATERIAL ORIGIN: COMBINATION SYNTHETIC AND/OR PLANT
PACKAGING: GLASS OR ALUMINIUM CONTAINERS - PP LIDS
HEAVY METALS: NONE DETECTED
USAGE LEVEL: VARIES BASED ON END USER APPLICATION

APPLICATION: MANUFACTURED FLAVOURS FOR FLAVOURING FOOD PRODUCTS

NON-FLAVOUR INGREDIENTS/ALLERGENS:
Allergens: None

COMPOSITION

(E)-beta-ocimene	3779-61-1	<0.01
beta-caryophyllene	87-44-5	20-<50%
myrcene	123-35-3	20-<50%
d-Limonene	5989-27-5	10-<20%
alpha-pinene	80-56-8	1-<10%
alpha-terpineol	98-55-5	1-<10%
beta-pinene	127-91-3	1-<10%
linalool	78-70-6	1-<10%
beta-Phellandrene	555-10-2	0.1-<.1
Borneol crystals	507-70-0	0.1-<.1
bornyl acetate	76-49-3	.1-<1
camphene	79-92-5	.1-<1
delta-3-carene	13466-78-9	0.1-<1%
Eucalyptol	470-82-6	0.01-<.1
alpha-phellandrene	99-83-2	<0.1%
Gamma Terpinene	99-85-4	<0.1%
L-Limonene	5989-54-8	<0.1%
P-CYMENE	99-87-6	<0.1%
Sabinene	3387-41-5	<0.1%
terpinolene	586-62-9	<0.1%