

TECHNICAL SPECIFICATION SHEET

Flavouring Categories

Contains Natural and Artificial Flavours

Headband

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

terpinolene	586-62-9	20-<50%
beta-caryophyllene	87-44-5	10-<20%
d-Limonene	5989-27-5	10-<20%
myrcene	123-35-3	10-<20%
OCIMENE ARTIFICIAL	3338-55-4	10-<20%
alpha-pinene	80-56-8	1-<10%
alpha-terpineol	98-55-5	1-<10%
beta-pinene	127-91-3	1-<10%
Gamma Terpinene	99-85-4	0.1 - < 1
Sabinene	3387-41-5	0.1 - < 1
beta-Bisabolene	495-61-4	0.01 - < 0.1
citral	5392-40-5	0.01 - < 0.1
delta-3-carene	13466-78-9	0.01 - < 0.1
Eucalyptol	470-82-6	0.01 - < 0.1
linalool	78-70-6	0.01 - < 0.1
P-CYMENE	99-87-6	0.01 - < 0.1
(E)-beta-farnesene	18794-84-8	< 0.01
(E)-beta-ocimene	3779-61-1	< 0.01
4-carvomenthenol	562-74-3	< 0.01
alpha-phellandrene	99-83-2	< 0.01
camphene	79-92-5	< 0.01
CITRONELLAL FCC SYNTHETIC	106-23-0	< 0.01
decanal (aldehyde C-10)	112-31-2	< 0.01
PERILLALDEHYDE	2111-75-3	< 0.01
Terpinene	99-86-5	< 0.01
Undecanal	112-44-7	< 0.01
valencene	4630-07-3	< 0.01

