

TECHNICAL SPECIFICATION SHEET

Flavouring Categories

Contains Natural and Artificial Flavours

Goji O.G

Terpenes UK
Unit 130 Spaceman Business Park
Symmondscliff Way
Caldicot
NP265PW

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(01633)410610

PHYSICAL DATA SPECIFICATIONS

COLOUR/APPEARANCE:	COLOURLESS CLEAR LIQUID
FLAVOUR:	CHARACTERISTIC FLAVOUR
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

d-Limonene	5989-27-5	20-<50%
myrcene	123-35-3	10-<20%
alpha-pinene	80-56-8	1-<10%
alpha-terpineol	98-55-5	1-<10%
benzyl alcohol	100-51-6	1-<10%
beta-caryophyllene	87-44-5	1-<10%
beta-pinene	127-91-3	1-<10%
Borneol crystals	507-70-0	1 - < 10
camphene	79-92-5	1-<10%
Fenchyl alcohol	1632-73-1	1 - < 10
geranyl acetate	105-87-3	1-<10%
linalool	78-70-6	1-<10%
Eucalyptol	470-82-6	0.1 - < 1
Sabinene	3387-41-5	0.1 - < 1
terpinolene	586-62-9	0.1 - < 1
(E)-beta-ocimene	3779-61-1	0.01 - < 0.1
alpha-phellandrene	99-83-2	0.01 - < 0.1
Butyrate	105-54-4	0.01 - < 0.1
delta-3-carene	13466-78-9	0.01 - < 0.1
ethyl maltol	4940-11-8	0.01 - < 0.1
Gamma Terpinene	99-85-4	0.01 - < 0.1
maltol	118-71-8	0.01 - < 0.1
P-CYMENE	99-87-6	0.01 - < 0.1
Pineapple ketone / Strawberry Furanone	3658-77-3	0.01 - < 0.1
Raspberry ketone	5471-51-2	0.01 - < 0.1
3-Hexen-1-ol, (Z)-	928-96-1	< 0.01
Anisaldehyde	123-11-5	< 0.01
beta-ionone	14901-07-6	< 0.01
ethanol	64-17-5	< 0.01
ETHYL 2 METHYL BUTYRATE	7452-79-1	< 0.01
ethyl acetate	141-78-6	< 0.01
methyl cinnamate	103-26-4	< 0.01
Piperonal / Heliotropin	120-57-0	< 0.01
vanillin	121-33-5	< 0.01

