

TECHNICAL SPECIFICATION SHEET

Flavouring Categories

Contains Natural and Artificial Flavours

Blue Cheese

Terpenes UK Unit 130 Spaceman Business Park Symmondscliff Way Caldicot NP265PW	www.terpenes-uk.co.uk (01633)410610
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PHYSICAL DATA SPECIFICATIONS

COLOR/APPEARANCE:	COLORLESS CLEAR LIQUID
FLAVOR/ODOR:	CHARACTERISTIC FLAVOR/ODOR
REFRACTIVE INDEX:	N/A
LBS/GALLON:	N/A
FLASH POINT:	138.2F
SPECIFIC GRAVITY:	1.03

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

beta-caryophyllene	87-44-5	20-<50%
d-Limonene	5989-27-5	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 oxide	1139-30-6	1 - <10
beta-pinene	127-91-3	1-<10%
Borneol crystals	507-70-0	1 - <10
Fenchyl alcohol	1632-73-1	1 - <10
linalool	78-70-6	1-<10%
myrcene	123-35-3	1-<10%
delta-3-carene	13466-78-9	0.01 - <0.1
Eucalyptol	470-82-6	0.01 - <0.1
Gamma Terpinene	99-85-4	0.01 - <0.1
Sabinene	3387-41-5	0.01 - <0.1
terpinolene	586-62-9	0.01 - <0.1
(E)-beta-ocimene	3779-61-1	<0.01
alpha-phellandrene	99-83-2	<0.01
camphene	79-92-5	<0.01
ethyl acetate	141-78-6	<0.01
ethyl acetoacetate	141-97-9	<0.01
ethyl butyrate	105-54-4	<0.01
ethyl isovalerate	108-64-5	<0.01
maltol	118-71-8	<0.01
P-CYMENE	99-87-6	<0.01
Raspberry Ketone	5471-51-2	<0.01
Undecalactone	104-67-6	<0.01