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SPECIFICATIONS

(NA22)

NAT FL FOR ALMOND #421

Appearance: A clear, colorless liquid with a characteristic aroma and taste.

Contents: All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration, or in a reliable published industry list. It also contains water, alcohol and propylene glycol.

<u>TEST</u>	<u>LIMITS</u>	<u>METHODS</u>
Aroma/Flavor:	Passes	Internal Method
Specific Gravity @ 25°C:	0.9500 - 0.9700	FCC Current Ed.
Refractive Index @ 20°C:	1.3575 - 1.3645	FCC Current Ed.
Density:	7.91 - 8.08	25°C/FCC Current Ed.

MICROBIOLOGICAL ANALYSIS

<u>TEST</u>	<u>LIMITS</u>	<u>METHODS</u>
Total Plate Count(CFU/g):	< 10000	FDA-BAM CURRENT Ed.
Yeast/Mold(CFU/g):	< 100	FDA-BAM CURRENT Ed.

Flashpoint: 86F

Storage: In original, unopened containers at 40-80°F. Avoid prolonged exposure to light, heat, air and moisture.

Continued use of the product beyond the specified shelf life and the determination that the product remains usable is the responsibility of the purchaser. Customer is responsible for testing and approving product upon receipt and for ensuring product performs as desired in the finished application.