



SPECIFICATION SHEET

PRODUCT NAME: IRISH CREAM FLAVOR NAT & ART
PRODUCT CODE: CA1008F
APPEARANCE: CLEAR GOLDEN TO PALE YELLOW LIQUID
ORGANOLEPTIC: CHARACTERISTIC
REFRACTIVE INDEX: 1.4100 - 1.4400
SPECIFIC GRAVITY: 0.9710 - 1.0010
FLASHPOINT/FLAMMABILITY: 87.8°F FLAMMABLE, GROUP III

PACKAGING: Multiple pack sizes available

SHIPPING CONDITIONS: Dry, ambient conditions not to exceed 80° F.

STORAGE CONDITIONS: Store in unopened, tightly sealed containers in a cool, dry, well ventilated, clean environment environment below 25° C (77° F) with a relative humidity below 70%. Keep away from strong odors and other contaminants. Best kept away from direct light and heat.

SHELF LIFE: 12 months when stored in tightly sealed unopened packaging as noted above

NFI STATEMENT: Propylene Glycol, Ethyl Alcohol

FOOD ALLERGENS	YES	NO
Milk or Dairy products / derivatives		X
Egg and Egg Products		X
Wheat Products (wheat gluten)		X
Soy Products		X
Peanut and Peanut products / derivatives		X
Tree Nuts		X
Fish Protein		X
Shellfish		X
Sesame Seeds		X
Mustard		X

All flavor ingredients contained in this product are approved for use in a regulation of the Food and Drug Administration or generally recognized as safe (GRAS) on the FEMA GRAS list or on a reliable published industry list. This product meets all Federal and State regulations for food for human consumption. All information herein must be treated as confidential. This certificate does not exempt the customer from duly verifying and inspecting the product upon receipt (EU Norm EN ISO 9001).

Date of Issue	Supersedes Date	Version	Approved By	Page Number
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