



Capella Flavors, Inc., 1315 Hot Springs Way, Suite 112, Vista, CA 92081 Tel: 760 650-0200

SPECIFICATION SHEET

PRODUCT NAME: V2 POMEGRANATE FLAVOR NAT TYPE

PRODUCT CODE: CA 1391

Appearance: CLEAR PINK TO COLORLESS LIQUID

Organoleptic: CHARACTERISTIC

Refractive Index: 1.3995 - 1.4295

Specific Gravity: 1.0323 - 1.0623

FLASHPOINT/FLAMMABILITY: >200.0°F NON-FLAMMABLE

PACKAGING: Multiple pack sizes available

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

STORAGE CONDITIONS: Upon receipt store in unopened, tightly sealed containers in a cool, dry, well ventilated, clean 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, Water

| 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 |
|---------------|-----------------|---------|-------------|-------------|
| 3/2/17 | 11/9/16 | 3 | TH | Page 1 of 1 |