



GLCC Co.
JUICE CONCENTRATE
BLENDS
FLAVORS
CONTRACT PACKING

PRODUCT ANALYTICAL SPECIFICATION

Product: Natural Caramel Flavor WONF 10963.04

Product Code: 10963.04

Color description: Brown, cloudy

Flavor description: Persistent caramel flavor and finish with sweet vanilla top-notes, in neutral solution

Non-Flavoring

Ingredients: Propylene Glycol, Ethyl Alcohol, Water, Caramel (Contains: Sulfites)

Specific Gravity: 0.99 +/- 0.05

Packaging: Product is filled into food grade, polyethylene pails or drums. Each container is identified with a unique seven-digit item number, a unique lot code, date of manufacture, net weight and volume, and name and address of the manufacturer.

Shipping: For best quality, product should be temperature controlled at the point of receipt.

Storage: Store in sealed containers at 30 – 50°F, DO NOT FREEZE. Prolonged storage at high temperatures may cause flavor degradation.

Shelf-life: Twelve (12) months when stored at 30 – 39°F using Good Manufacturing Practices

Kosher: Product may be certified Kosher (National Kashruth NK) on request

Shipping Class: Flammable Liquid 3, Extracts Flavoring, Liquid, 3, UN 1197

Guarantees: Product conforms in all respects with the applicable provisions of the US Federal Food, Drug and Cosmetic Act. The product is not adulterated or misbranded. Material and workmanship are of good quality and the product is prepared in accordance with Good Manufacturing Practices under sanitary conditions to minimize the possibility of contamination during the product manufacture.

Date of Issue: 10/16/15
Issued by: Jonathan Davis
Adjustments & Date: 10/20/15; added contains sulfites

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