



GLCC Co.
JUICE CONCENTRATE
BLENDS
FLAVORS
CONTRACT PACKING

PRODUCT ANALYTICAL SPECIFICATION

Product: Natural Oak Extract (Whiskey Type) 21105.05

Product Code: 21105.05

Color description: Pale brown, slightly cloudy

Flavor description: Intense American oak with hint of vanilla character, in neutral solution

Non-Flavoring

Ingredients: Water, Ethyl Alcohol

Specific Gravity: 0.91 +/- 0.04

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 ó 50°F, DO NOT FREEZE. Prolonged storage at high temperatures may cause flavor degradation.

Shelf-life: Twelve (12) months (unopened). Product should be analyzed for flavor after this period to confirm acceptability.

Kosher Status: May be certified Kosher (NK ó National Kashruth) 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.

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Adjustments & Date:

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