PRODUCT SPECIFICATION

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Updated Oct 6, 2017

PRODUCT IDENTIFICATION #:	
INGREDIENTS:	

11976 Peanut Butter Type Flavor, TTB Nat - Nat/Art Propylene glycol, Water, Benzyl alcohol, Natural & Artificial Flavors Dry conditions, ambient temperature Best if used within 365 days when stored correctly. Water

PHYSICAL PROPERTIES SPECIFIC GRAVITY REFRACTIVE INDEX

STORAGE:

SHELF LIFE: SOLUBILITY:

SPEC RANGE 1.04 ± 0.05 at 25°C 1.393 ± 0.05 at 25°C METHOD Ocsillating U-Tube Refractometer

SENSORY PROPERTIES TASTE: ODOR: APPEARANCE: SPECIFICATIONS Peanut Butter Peanut Butter Clear to Brown METHOD Organoleptic Organoleptic Organoleptic

11976 Peanut Butter Type Flavor, TTB Nat - Nat/Art

NUTRITIONAL PROFILE

The following data is on a 100 gram basis on the product "as is" at the time of processing or packing.

Total Calories/Energ	y 204.50 Kcal	Protein	LNNS
Total Fat	LNNS	Vitamin D	LNNS
Saturated Fat	LNNS	Sodium	LNNS
Trans Fatty Acid	LNNS	Potassium	LNNS
Cholesterol	LNNS	Calcium	LNNS
Carbohydrates	51.50 g	Iron	LNNS
Dietary Fiber	LNNS	Alcohol	LNNS
Total Sugars	LNNS	Water	46.50 g
Added Sugars	LNNS	LNNS = level of no nu	tritional significance

The foregoing represents our calculation of the nutritional content of this product based upon private or independent laboratory testing or information made available from governmental or trade association data or supplier data. FlavorSum does not make any nutritional claims for its products.

STATEMENT OF ORIGIN

This statement is to confirm that the above product is produced in United States.

ALLERGENS & SENSITIZERS REPORT

ALLERGENS	Present in Product	Present in Manufacturing Facility
Milk	No	Yes
Egg (includes mayonnaise, ovalbumin)	Νο	No
Soy (includes derivatives)	No	Yes (Soy Protein)
Wheat	No	Yes
Peanuts	No	Yes
Tree Nuts	Νο	Yes
Seeds (sesame)	Νο	No
Fish	No	No
Crustacean Shellfish	No	No

SENSITIZERS	Present in Product	Present in Manufacturing Facility
Sulfites	No	Yes
Seeds (mustard)	No	No
Gluten (includes derivatives)	No	Yes (Barley & Wheat Gluten)

We follow FDA Good Manufacturing Practices and have implemented an allergen control plan to eliminate any potential for cross-contamination. Please contact us to discuss any additional allergen disclosure needs you may have.

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