

250002 Natural Red Velvet Cake Type Flavor

Product Description:	Flavoring (21 CFR 101.22)	✓ Kosher*
Appearance: Color: Aroma:	Powder Light Brown to Brown Red Velvet Cake	Organic* Halal* ✓ Vegan*
Taste:	Red Velvet Cake	*Product complies with standards. Please request certificate if certification is required.

PHYSICAL AND CHEMICAL PROPERTIES

Parameter	Min	Target	Max	Units	Test Method
Flashpoint		200		۰F	Closed Cup Method
Moisture		2.97	8	Percent	Moisture Analyzer
Granulation	95			%	US #40 Mesh

Storage Conditions:	Store in sealed container away from light or heat.
Storage Temperature:	Ambient (60-75F)
Shelf Life:	12 Months

INGREDIENT STATEMENT

(50 - 75%) Maltodextrin, (20 - 30%) Gum Arabic, (10 - 20%) Natural Flavor, (< 2%) Cocoa Powder (Alkalized), (< 2%) Silicon Dioxide (Anti-Caking Agent).

ALLERGENS

Allergen	Absent or Present	Source
Crustacean shellfish	Absent	
Mollusk	Absent	
Fish	Absent	
Egg	Absent	
Milk (including Lactose)	Absent	
Peanut & Oils	Absent	
Soybean & Oils	Absent	
Wheat	Absent	
Gluten	Absent	
Tree Nuts (includes almond, beech nut, brazil nut, butternut, cashew, chestnut, chiquapin, coconut, filbert/hazelnut, ginko nut, hickory nut, lichee nut, macadamia nut/bush nut, pecan, pine nut/pinon nut, pili nut, pistacio, sheanut, walnut, heartnut, butternut)	Absent	
Sulfites (>10ppm)	Absent	
Mustard	Absent	
Sesame Seeds & Oils	Absent	

Present: Ingredients derived from this allergen were intentionally added

Absent: Ingredients derived from this allergen were not intentionally added

Exemptions: Some ingredients may be derived from allergenic sources but are exempt from labeling. Please see the FDA Food Allergen Labeling and Consumer Protection Act for details.

GENERAL INFORMATION

All raw materials from which this flavoring is produced are of food grade and comply with the specifications set forth by the Federal Food and Drug Administration.

Any flavor, supplied by Imbibe that is designated as Natural, Natural with Other Natural Flavors ("WONF"), or Natural-Type, does not contain any artificial flavor, to the best of Imbibe's knowledge and belief, and no artificial flavor has been added to it.

The processing, packaging, and storage of the flavoring and the raw materials from which it is produced, to the best of Imbibe's knowledge and belief, comply in every respect with all standards set and required by good industry practices and all duly authorized agencies of the several branches of the government without restriction as to Federal, State, and Local jurisdictions.

Country of Origin:	This material is manufactured in the United States of America. Ingredients are sourced from the global marketplace.
GRAS Status:	This material, as supplied by Imbibe, complies with FDA regulation 21 CFR 182 "Substances Generally Recognized as Safe."

Bioengineering Status:	Not Bioengineered.
Prop 65 Statement:	To the best of our knowledge, this product does not contain any Chemical known To The State of California To Cause Cancer. California Health & Safety Code Section 25249.5.

DISCLAIMER

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