
Quality Assurance Standard Specifications Sheet

Product Name: * Bitterness Blocker 1
Product Code: NA1101
Contents: Natural Flavor
Legal Status: FEMA GRAS# N. Ap.
GRAS, CFR 172.510
Natural (EC) 1334/2008 Article 3(2)(c)
Natural US 21 CFR 101.22
CAS: N. Ap.
Hno: 3302.10.1000
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen
after each opening.
Shelf Life: 24 months
Appearance: Clear
Liquid
Color: Colorless/Slight Yellow Tint
Flavor/Odor: Faint, nondescript, blends well with other
flavors / Neutral
Specific Gravity, 20°C: 1.012 - 1.032
Refractive Index, 20°C: 1.4255 - 1.4295
GC Purity: Conforms to standard
Flash Point °C (°F): 97 (206.6)
Boiling Point °C (°F): 219 (426.2)
Flavor Use: Blocks bitter taste of Potassium, APM,
Saccarin, Sucralose, Grapefruit, Protein,
HVP, Caffeine & many pharmaceuticals.
Suppresses astringency of tea, cranberry,
lemonade. Lowers perceived acidity of citrus,
high acid beverages, fat free dressing, yogurt.
Use Level: 0.1 to 4 ppm as consumed
Solubility: Alcohol, Oil, PG