
Quality Assurance Standard Specifications Sheet

Product Name:	Bitterness Blocker 5
Product Code:	NA1105
Contents:	Natural Flavor
Legal Status:	FEMA GRAS# Blend 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:	Yellow Tint to Light Green
Flavor/Odor:	Faint, nondescript, blends well with other flavors / Neutral
Specific Gravity, 20°C:	0.94 - 0.965
Refractive Index, 20°C:	1.457 - 1.461
GC Purity:	N. Ap.
Flash Point °C (°F):	98 (208.4)
Boiling Point °C (°F):	214 (417.2)
Flavor Use:	Blocks bitter taste of Potassium, APM, Saccharin, 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 - 4 ppm as consumed
Solubility:	Oil