

Quality Assurance Standard Specifications Sheet

| Product Name: | * Bitterness Blocker 6 |
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| Product Code: | NA1106 |
| 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: | Light yellow to green tint |
| Flavor/Odor: | Faint, nondescript, blends well with other flavors / Neutral |
| Specific Gravity, 20°C: | 0.8936 - 0.9136 |
| Refractive Index, 20°C: | 1.4845 - 1.4885 |
| GC Purity: | Conforms to standard |
| Flash Point °C (°F): | 105 (221) |
| Boiling Point °C (°F): | 246 (474.8) |
| 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 - 4 ppm as consumed |
| Solubility: | Oil |

Last review date 2/19/2025 supercedes previous review on 11/14/2024