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## Quality Assurance Standard Specifications Sheet

Product Name: Bread Crust Note  
Product Code: NA1405  
Contents: Natural Flavor  
Legal Status: FEMA GRAS# Blend  
GRAS, CFR 172.510  
Natural US 21 CFR 101.22  
CAS: N. Ap.  
Hno: 3302.10.2000  
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen  
after each opening.  
Shelf Life: 12 months  
Appearance: Viscous  
Liquid  
Color: Brown-Red  
Flavor/Odor: Bread Crust, Toasted Bread, Crackers,  
Biscuits, Cake, Toasted Note / Toasted  
Bread  
Specific Gravity, 20°C: 1.222 - 1.262  
Refractive Index, 20°C: 1.469 - 1.473  
GC Purity: N.Ap.  
Flash Point °C (°F): 28 (82.4)  
Boiling Point °C (°F): 111 (231.8)  
Flavor Use: Bread, Bread Crumbs, Biscuits, Crackers,  
Cake  
Use Level: 200 - 600 ppm  
Solubility: Alcohol, PG