
Quality Assurance Standard Specifications Sheet

Product Name: Cream Enhancer - 4
Product Code: NA1326
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 to light yellow
Flavor/Odor: At 0.02% makes skim milk taste like whole
milk / Dairy
Specific Gravity, 20°C: 1.138 - 1.178
Refractive Index, 20°C: 1.4284 - 1.4324
GC Purity: Conforms to standard
Flash Point °C (°F): 110 (230)
Boiling Point °C (°F): 234 (453.2)
Flavor Use: Milk and cream flavors, low fat dairy flavors
Use Level: 0.02% to 0.2%
Solubility: Alcohol, PG

Last review date 2/21/2025

Our Quality Assurance Program includes Isotropic Testing of our starting materials.