
Quality Assurance Standard Specifications Sheet

Product Name: Hazeltone, 1% in Triacetin
Product Code: NA3761-Tri
Contents: Natural Flavor
Legal Status: FEMA GRAS# 3761
FL No. 7.139
Natural (EC) 1334/2008 Article 3(2)(c)
Natural US 21 CFR 101.22
CAS: 81925-81-7
Hno: 2914.19.0000
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen after each opening.
Shelf Life: 12 months
Appearance: Clear
Liquid
Color: Colorless
Flavor/Odor: Powerful roasted Hazelnut, Filbert Nut Flavor, Characteristic Hazelnut / Nutty, Roasted
Specific Gravity, 20°C: 1.1354 - 1.1754
Refractive Index, 20°C: 1.429 - 1.433
GC Purity: 1% by wt.
Flash Point °C (°F): 130 (266)
Boiling Point °C (°F): 259 (498.2)
Flavor Use: Alcoholic and non-alcoholic beverages, Dairy, Confectionery, Snack foods and Soups
Use Level: 0.001% - 0.003% (1 drop per liter of sugar water)
Solubility: Alcohol, Oil, PG