
Quality Assurance Standard Specifications Sheet

Product Name:	Hazeltone, 1% in Triacetin-USOC
Product Code:	NA3761-Tri-USOC
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