
Quality Assurance Standard Specifications Sheet

Product Name: * Sweetness Enhancer - 2
Product Code: NA1252
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: 3302.10.5000
Storage Conditions: Cool dark area, <70 F. Purge with Nitrogen after opening.
Shelf Life: 24 months
Appearance: Clear
Liquid
Color: Colorless to Light Yellow
Flavor/Odor: Sugary / Sugary
Specific Gravity, 20°C: 0.8423 - 0.8623
Refractive Index, 20°C: 1.382 - 1.386
GC Purity: N.Ap.
Flash Point °C (°F): 16 (60.8)
Boiling Point °C (°F): 80 (176)
Flavor Use: Improves Sugar-free formulas by:
a.) removing metallic thin aftertaste,
b.) creating overall impression of sugar,
c.) creating mouthfeel of sugar,
d.) increase sweetness intensity by 20% to 50%
Use Level: 10 - 20 ppm as consumed
Solubility: Alcohol, Oil