

ORDER#: 298618
P.O.#: N.20231130PO1

CERTIFICATE OF ANALYSIS

PRODUCT DESCRIPTION: STRAWBERRY FLAVOR NATURAL

PRODUCT NUMBER:

BATCH: 369652

MGF DATE: 010324

PHYSICAL DATA

| | | <u>ACTUAL RESULT</u> |
|-------------------------|--|----------------------|
| <u>APPEARANCE/FORM:</u> | OFF WHITE TO PALE YELLOW FREE FLOWING POWDER | ACCEPTABLE |
| <u>FLAVOR/AROMA:</u> | STRAWBERRY TASTE AND AROMA | ACCEPTABLE |
| <u>MOISTURE:</u> | LESS THAN 12% | 4.2% |
| <u>GMO STATUS:</u> | <input type="checkbox"/> DOES NOT CONTAIN COMPONENTS FROM GENETICALLY MODIFIED ORGANISMS | |
| | <input checked="" type="checkbox"/> MAY BE DERIVED FROM GENETICALLY MODIFIED ORGANISMS. HOWEVER DUE TO THE HIGHLY PROCESSED NATURE, THIS PRODUCT SHOULD NOT CONTAIN ANY DNA OR PROTEIN. THEREFORE IS NOT REQUIRED TO BE LABELED AS A GM PRODUCT ACCORDING TO EU 1829/2003 ON GENETICALLY MODIFIED FOOD AND FEED AND 1830/2003 ON TRACEABILITY AND LABELING OF GENETICALLY MODIFIED ORGANISMS | |

RECOMMENDED STORAGE CONDITION

TEMPERATURE 10°C (50°F) TO 21.1°C (70°F), SHELTERED FROM LIGHT AND MOISTURE.

SHELF-LIFE

UNDER THE RECOMMENDED STORAGE CONDITIONS AND IN ITS ORIGINAL SEALED PACKAGING, THE SHELF-LIFE FOR THIS PRODUCT IS 12 MONTHS.

RETEST PROCEDURE

(FIRST) RECOMMENDED PROCEDURE FOR RETESTING IS TO USE THE METHOD THAT WAS USED TO INITIALLY APPROVE THE FLAVOR FOR MANUFACTURING. (SECOND) YOU MAY SUBMIT A SAMPLE TO OUR LAB TO RETEST COMPARED TO FRESH MANUFACTURED PRODUCT STANDARDS.

LABEL STATEMENT

ALL INGREDIENTS CONTAINED IN THIS PRODUCT ARE APPROVED FOR USE UNDER DIRECTIVE (EC) 1334/2008 OR ARE LISTED ON THE FEMA GRAS LIST.

UPDATED: 01/03/2024