



ALLERGEN STATEMENT

Product:	Natural Peanut Butter Type FL SD
Product Code:	7237008
Issue Date:	9/13/2022

Allergen	Present	Same Line
Soy	No	No
Tree Nuts <i>almond, brazil nuts, nutmeg, cashews, coconut</i>	No	No
Egg <i>eggs, albumin</i>	No	No
Fish <i>fish, anchovy, bass, cod, salmon, etc.</i>	No	No
Wheat <i>flour, gluten flour, starches, bran</i>	No	No
Milk <i>milk, casein, lactose, whey, etc.</i>	No	No
Sesame Seeds <i>oil, seed</i>	No	No
Peanuts <i>peanut oil, peanut flour, mandelona nuts</i>	No	No
Crustaceans <i>shrimp, crab, crayfish, lobster, prawn</i>	No	No
Other Sensitivities	Present	Same Line
Lupin	No	No
Carmine	No	No
Refined Oils	No	No
Glutamate/Glutamic Acid	No	No
Mustard <i>oil, seed</i>	No	No
Sulfites >10ppm <i>sulfur dioxide, sodium dithionite</i>	No	No
Yellow #5 <i>tartazine</i>	No	No
Gluten <i>wheat, barley, oats, flour</i>	No	No

Note: Manufactured in a facility and on equipment that processes Dairy, Wheat, Soy, and Fish allergens.
 Sensapure, Inc. | 1945 S. Fremont Drive, Salt Lake City, UT 84104 | 801-456-4284 | info@sensapure.com



DIETARY RESTRICTIONS

Product:	Natural Peanut Butter Type FL SD
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Sensapure, Inc. declares that the above mentioned product, to the best of our knowledge, does not contain animal-derived ingredients including dairy, honey, and egg products. This product is suitable for vegetarians and vegans. In that this product does not contain ingredients of animal origin, Sensapure also declares the product is hormone free.

Sam George,
Quality Assurance Manager



GMO STATEMENT

Product:	Natural Peanut Butter Type FL SD
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GMO Status

<p>Non-GMO</p> <p>Does not contain components from GMO sources.</p>	
<p>Non-GMO: Identity-Preserved</p> <p>Comprises of ingredients that were produced or derived from canola, corn, cotton, potato, and/or tomato; however these ingredients can be certified non-GMO. Compliant with European GM traceability standards EC 1829/2003 and 1830/2003.</p>	
<p>GMO Free (PCR Negative)</p> <p>Contains components that were produced or derived from canola, corn, cotton, potato, and/or tomato; however these components do not contain DNA/protein. This is validated by analytical testing or based on scientific principles.</p>	
<p>Contains or Derived from GMO sources</p> <p>Contains components that were produced or derived from a GMO source.</p>	



US Natural Declaration

Product:	Natural Peanut Butter Type FL SD
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Sensapure, Inc. certifies that only Natural ingredients are used in the manufacture of this product. Therefore this product can be as a natural flavor or flavoring as defined by 21 CFR 101.22 (a) (3), and does not contain any artificial flavor nor have suppliers added any artificial flavor(s) or substances to the product.

Sincerely,

Sam George
Manager of Quality & Regulatory



NUTRITIONAL STATEMENT

Product:	Natural Peanut Butter Type FL SD
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	Per 100 grams (by calculation)
Calories, k/Cal	376
Total Fat, g/100g	0.0
Saturated Fat, g/100g	0.0
Total Trans Fat, g/100g	0.0
Cholesterol, mg/100g	0.0
Sodium, mg/100g	96.7
Carbohydrates, g/100g	89.8
Dietary Fiber, g/100g	0.0
Sugars, g/100g	8.0
Added Sugars, g/100g	0.0
Protein, g/100g	0.0
Vitamin D, mcg/100g	0.0
Calcium, mg/100g	25.0
Iron, mg/100g	0.0
Potassium, mg/100g	1.9
Ash, g/100g	0.1



SAFETY DATA SHEET

1. Identification

Product Information:	7237008
Product Name:	Natural Peanut Butter Type FL SD
Recommended Use:	Flavor Ingredient
Application Method:	For Industrial Use Only
Supplied by:	Sensapure, Inc. 1945 S. Fremont Drive. Salt Lake City, UT 84104 E-Mail: info@sensapure.com
Emergency Telephone:	1-800-424-9300 (North America)
Safety Data Sheet Coordinator:	info@sensapure.com

2. Hazards Identification

This product is a mixture for which no health hazard data exists. The hazard communication standard requires that mixtures be assumed to present the same health hazards as do the components that constitute at least 1% of the mixture (0.1% for carcinogens). OSHA has noted, however, that the hazards of individual components may be altered by including them in a mixture.

EMERGENCY OVERVIEW: Harmful to aquatic organisms, may cause long-term adverse effects in the aquatic environment.

GHS Classification

No GHS Classifications were found

Symbol(s) of Product

No GHS Symbols Exist

Signal Word

No Signal Word has been assigned

3. Composition/Information on Ingredients

<u>Chemical Name</u>	<u>CAS-No.</u>	<u>Wt. %</u>	<u>GHS Symbols</u>	<u>GHS Statements</u>
ACETYL PROPIONYL	600-14-6	0.1-1.0	GHS05-GHS07-GHS08	H317-318-373
Methylpyrazinyl ketone	22047-25-2	0.1-1.0	No Information	No Information

Exact percentages have been withheld as trade secrets as defined by 29 CFR 1910.1200

4. First-aid Measures



FIRST AID - INHALATION: If inhaled, remove to fresh air. Administer oxygen if necessary. Consult a physician if symptoms persist or exposure was severe.

FIRST AID - SKIN CONTACT: Remove contaminated clothing. Wash with soap and water. Obtain medical attention if irritation persists.

FIRST AID - EYE CONTACT: Rinse thoroughly with plenty of water for at least 15 minutes and consult a physician.

FIRST AID - INGESTION: DO NOT induce vomiting unless directed to do so by a physician or poison control center.

5. Fire-fighting Measures

UNUSUAL FIRE AND EXPLOSION HAZARDS: No Information

SPECIAL FIREFIGHTING PROCEDURES: Standard procedure for chemical fires. WaterFoam

EXTINGUISHING MEDIA: Alcohol Foam, Carbon Dioxide, Dry Chemical, Foam, Water Fog

6. Accidental Release Measures

ENVIRONMENTAL PRECAUTIONS: No Information

STEPS TO BE TAKEN IN CASE MATERIAL IS RELEASED OR SPILLED: Stop leaks. Clean up large spills with vacuum truck. Soak up small spills with absorbent material and place in labeled waste container. Observe all Federal, State, and Local waste disposal regulations and report any release to the environment. Wear adequate personal protective clothing and equipment when handling this material.

7. Handling and Storage



HANDLING: Avoid contact with skin or eyes. Avoid breathing vapors. Handle in well ventilated area. Empty containers may contain explosive vapors. Smoking in area prohibited. Remove all ignition sources while handling.

STORAGE: No Information

8. Exposure Controls/Personal Protection

Ingredients with Occupational Exposure Limits

<u>Chemical Name</u>	<u>ACGIH TLV-TWA</u>	<u>ACGIH-TLV STEL</u>	<u>OSHA PEL-TWA</u>	<u>OSHA PEL-CEILING</u>
Acetyl Propionyl	N.E.	N.E.	N.E.	N.E.
Methylpyrazinyl ketone	N.E.	N.E.	N.E.	N.E.

Further Advice: MEL = Maximum Exposure Limit OES = Occupational Exposure Standard SUP = Supplier's Recommendation Sk = Skin Sensitizer N.E. = Not Established

Personal Protection



RESPIRATORY PROTECTION: No Information



SKIN PROTECTION: Impervious gloves. Lab coat



EYE PROTECTION: Safety glasses with side-shields



OTHER PROTECTIVE EQUIPMENT: Eye wash and safety shower.



HYGIENIC PRACTICES: Handle in accordance with good industrial hygiene and safety practice.

9. Physical and Chemical Properties

Appearance:	No Information	Physical State:	No Information
Odor:	Characteristic of Peanut	Odor Threshold:	No Information
Density, g/cm3:	0.000	pH:	No Information
Freeze Point, °C:	No Information	Viscosity:	No Information
Solubility in Water:	No Information	Partition Coefficient, n-octanol/ water:	No Information
Decomposition temperature, °C	No Information		
Boiling Range, °C:	241 - 0	Explosive Limits, %:	N.I. - N.I.
Combustibility:	Does not Support Combustion	Flash Point, °C:	-1.0
Evaporation Rate:	No Information	Auto-Ignition Temperature, °C	No Information
Vapor Density:	No Information	Vapor Pressure, mmHg:	No Information

(See "Other information" Section for abbreviation legend)

10. Stability and Reactivity

STABILITY: Stable under recommended storage conditions.

CONDITIONS TO AVOID: No Information

INCOMPATIBILITY: None known

HAZARDOUS DECOMPOSITION PRODUCTS: No Information

11. Toxicological Information

This product is a mixture for which no health hazard data exists. The hazard communication standard requires that mixtures be assumed to present the same health hazards as do the components that constitute at least 1% of the mixture (0.1% for carcinogens). OSHA has noted, however, that the hazards of individual components may be altered by including them in a mixture.

This preparation has not been evaluated.

EFFECT OF OVEREXPOSURE - INHALATION: No Information

EFFECT OF OVEREXPOSURE - SKIN CONTACT: No known effects.

EFFECT OF OVEREXPOSURE - EYE CONTACT: May cause irritation.

EFFECT OF OVEREXPOSURE - INGESTION: May be harmful if swallowed.

CARCINOGENICITY: No Information

PRIMARY ROUTE(S) OF ENTRY: Eye Contact, Ingestion, Inhalation, Skin Contact

Acute Toxicity Values

The acute effects of this product have not been tested. Data on individual components are tabulated below

CAS-No.	Chemical Name	Oral LD50	Dermal LD50	Vapor LC50
600-14-6	Acetyl Propionyl	3000	N.I.	N.I.

N.I. = No Information

12. Ecological Information

ECOLOGICAL INFORMATION: May cause long-term adverse effects in the aquatic environment.

13. Disposal Information



Product

DISPOSAL METHOD: Can be incinerated, when in compliance with local regulations. Must be disposed of in accordance with all applicable Federal, State, and Local regulations.

STEPS TO BE TAKEN IN CASE MATERIAL IS RELEASED OR SPILLED: Stop leaks. Clean up large spills with vacuum truck. Soak up small spills with absorbent material and place in labeled waste container. Observe all Federal, State, and Local waste disposal regulations and report any release to the environment. Wear adequate personal protective clothing and equipment when handling this material.

14. Transport Information

SPECIAL TRANSPORT PRECAUTIONS: No Information

DOT Proper Shipping Name: No Information
DOT Technical Name: No Information
DOT Hazard Class: No Information
DOT UN/NA Number: No Information

Packing Group: II
Hazard SubClass: No Information
Resp. Guide Page: No Information

15. Regulatory Information

U.S. Federal Regulations:

CERCLA - SARA Hazard Category

No Information

None Known

SARA SECTION 313:

Section 313 of title III of the Superfund Amendment and Reauthorization Act of 1986 (SARA). This product does not contain any reportable levels of a chemical or chemicals which are subject to the reporting requirements of the Act and Title 40 of the Code of Federal Regulations, Part 372

No Sara 313 components exist in this product.

TOXIC SUBSTANCES CONTROL ACT:

No TSCA components exist in this product.

U.S. State Regulations:

NEW JERSEY RIGHT-TO-KNOW:

No NJ Right-To-Know components exist in this product.

PENNSYLVANIA RIGHT-TO-KNOW

No PA Right-To-Know components exist in this product.

The information on this sheet corresponds to our present knowledge. It is not a specification and it does not guarantee specific properties. The information is intended to provide general guidance as to health and safety based upon our knowledge of the handling, storage, and use of the product. It is not applicable to unusual or non-standard uses of the product where instructions and recommendations are not followed.



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PHYSICAL DATA:

Quality Attribute	Specification: Target (Range)
Appearance	White to Off White Powder
Aroma	Characteristic of Peanut Butter
Taste	Characteristic of Peanut Butter
Expected Shelf Life	12 Months
Recommended Storage Conditions	Closed container in a cool dry place 15-30C
Declarations	Vegan, Vegetarian, Natural, Kosher Certified, GMO Free (PCR Negative),
Allergens	None
Ingredient Declaration	Maltodextrin, Modified Food Starch, Natural Flavors
Label Declaration	All flavor ingredients in the product are approved for use in a regulation of the Food and Drug Administration or are generally recognized as safe from reliably published association lists
Pack-Off	Product packaged at 50 pound increments in a food grad polyethylene lined corrugate box.

Analytical/Microbiological Specifications:

Analysis	Specification	Method
Organoleptic	Conforms to Standard	Internal Procedure
Particle Size	≥99.0% thru 20 mesh	Internal Procedure
Moisture	<8.0%	USP <731>
Coliforms	≤100 cfu/g	AOAC 991.14
Salmonella	Negative /25g	USP <2022>
Yeast & Mold	≤100 cfu/g	AOAC 997.02