



ALLERGEN STATEMENT

Product:	Natural Cheesecake Type FL SD
Product Code:	7237105
Issue Date:	12/28/2023

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



DIETARY RESTRICTIONS

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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 Cheesecake 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 Cheesecake 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 Cheesecake Type FL SD
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	Per 100 grams (by calculation)
Calories, k/Cal	364
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	94.2
Carbohydrates, g/100g	86.5
Dietary Fiber, g/100g	0.0
Sugars, g/100g	7.9
Added Sugars, g/100g	0.0
Protein, g/100g	0.0
Vitamin D, mcg/100g	0.0
Calcium, mg/100g	24.1
Iron, mg/100g	0.0
Potassium, mg/100g	1.8
Ash, g/100g	0.1



SAFETY DATA SHEET

1. Identification

Product Information:	7237105
Product Name:	Natural Cheesecake 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:	1-801-456-4284
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

Resp. Sens. 1, Skin Irrit. 2, STOT SE 3 RTI

Symbol(s) of Product**Signal Word**

Danger

GHS HAZARD STATEMENTS

Skin Irritation, category 2	H315	Causes skin irritation.
Respiratory Sensitizer, category 1	H334	May cause allergy or asthma symptoms or breathing difficulties if inhaled.
STOT, single exposure, category 3, RTI	H335	May cause respiratory irritation.

GHS LABEL PRECAUTIONARY STATEMENTS

P261	Avoid breathing dust/fume/gas/mist/vapours/spray.
P264	Wash ... thoroughly after handling.
P271	Use only outdoors or in a well-ventilated area.
P280	Wear protective gloves/protective clothing/eye protection/face protection.
P284	[In case of inadequate ventilation] wear respiratory protection.
P302+P352	IF ON SKIN: Wash with plenty of soap and water.
P304+P340	IF INHALED: Remove person to fresh air and keep comfortable for breathing.
P312	Call a POISON CENTER or doctor/physician if you feel unwell.
P321	Specific treatment (see ... on this label).
P332+P313	If skin irritation occurs: Get medical advice/attention.
P342+P311	If experiencing respiratory symptoms: Call a POISON CENTER or doctor/physician.
P362+P364	Take off contaminated clothing and wash it before reuse.
P403+P233	Store in a well-ventilated place. Keep container tightly closed.
P405	Store locked up.
P501	Dispose of contents/container to ...

3. Composition/Information on Ingredients

<u>Chemical Name</u>	<u>CAS-No.</u>	<u>Wt. %</u>	<u>GHS Symbols</u>	<u>GHS Statements</u>
ISOBUTYRIC ACID	79-31-2	0.1-1.0	GHS05-GHS06	H311-314
ACETYL PROPIONYL	600-14-6	0.1-1.0	GHS05-GHS07-GHS08	H317-318-373
LEMON OIL CP CALIFORNIA TYPE	8008-56-8	0.1-1.0	GHS07-GHS08	H304-315-317-319

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>
Isobutyric Acid	N.E.	N.E.	N.E.	N.E.
Acetyl Propionyl	N.E.	N.E.	N.E.	N.E.
Lemon Oil CP California Type	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:	Sweet, Confectionary	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:	118 - 0	Explosive Limits, %:	N.I. - N.I.
Combustibility:	Does not Support Combustion	Flash Point, °C:	-37.0
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 Absorption, 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
79-31-2	Isobutyric Acid	2230	500	N.I.
600-14-6	Acetyl Propionyl	3000	N.I.	N.I.
8008-56-8	Lemon Oil CP California Type	3815	2503	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

Skin Corrosion or Irritation, Respiratory or Skin Sensitization, Specific target organ toxicity (single or repeated exposure)

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.



Legend: N.A. - Not Applicable, N.E. - Not Established, N.D. - Not Determined

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.



Product: Natural Cheesecake Type FL SD
 Product Code: 7237105
 Issue Date: 12/28/2023

PHYSICAL DATA:

Quality Attribute	Specification: Target (Range)
Appearance	White to Off White Powder
Expected Shelf Life	12 Months
Recommended Storage Conditions	Closed container in a cool dry place 15-30C
Declarations	Vegan, Vegetarian, Natural, GMO Free (PCR Negative),
Allergens	None
Ingredient Declaration	Maltodextrn, Modified Food Starch, Natural Flavors
Packaging Type and Composition	Product packaged at 50 pound increments in a food grade polyethylene lined corrugate box.
Label Declaration	All ingredients in this product are listed as being generally recognized as safe and are listed under FDA or FEMA GRAS lists, or other established publications in accordance with 21 CFR 172, Subpart F 172.510 - 172.590.

Analytical/Microbiological Specifications:

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