



ALLERGEN STATEMENT

Product:	Natural Strawberry Shortcake Type FL SD
Product Code:	7237125
Issue Date:	1/8/2024

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

Product:	Natural Strawberry Shortcake 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 Strawberry Shortcake 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 Strawberry Shortcake 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 Strawberry Shortcake Type FL SD
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	Per 100 grams (by calculation)
Calories, k/Cal	341
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	122.3
Carbohydrates, g/100g	88.5
Dietary Fiber, g/100g	0.0
Sugars, g/100g	3.3
Added Sugars, g/100g	0.0
Protein, g/100g	0.3
Vitamin D, mcg/100g	0.0
Calcium, mg/100g	85.5
Iron, mg/100g	0.0
Potassium, mg/100g	13.8
Ash, g/100g	0.0



SAFETY DATA SHEET

1. Identification

Product Information:	7237125
Product Name:	Natural Strawberry Shortcake 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

STOT SE 3 RTI

Symbol(s) of Product



Signal Word

Warning

GHS HAZARD STATEMENTS

STOT, single exposure, category 3, RTI H335 May cause respiratory irritation.

GHS LABEL PRECAUTIONARY STATEMENTS

P261	Avoid breathing dust/fume/gas/mist/vapours/spray.
P271	Use only outdoors or in a well-ventilated area.
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.
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>
ACETYL PROPIONYL	600-14-6	0.1-1.0	GHS05-GHS07-GHS08	H317-318-373
N/A	141-97-9	<0.1	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.
N/A	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	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:	78 - 0	Explosive Limits, %:	N.I. - N.I.
Combustibility:	Does not Support Combustion	Flash Point, °C:	0.0
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
600-14-6	Acetyl Propionyl	3000	N.I.	N.I.
141-97-9	N/A	3980	5000	1129

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

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.

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.



Product: Natural Strawberry Shortcake Type FL SD
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 Issue Date: 1/8/2024

PHYSICAL DATA:	
Quality Attribute	Specification: Target (Range)
Appearance	White to Off White Powder
Expected Shelf Life	12 Months
Recommended Storage Conditions	Store in original unopened containers at 50 - 80F (10 - 27C) away from direct sunlight or heat.
Declarations	Vegan, Vegetarian, Natural, GMO Free (PCR Negative),
Allergens	None
Ingredient Declaration	Maltodextrin, Gum Arabic, 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
Coliforms	<=100 cfu/g	AOAC 991.14
Salmonella	Negative /25g	USP <2022>
Loss on Drying	<8.0%	USP <731>
Particle Size Distribution	≥99.0% thru 20 mesh	Internal Procedure
Organoleptic	Conforms to Standard	Internal Procedure
Yeast & Mold	<=100 cfu/g	AOAC 997.02