

Supplier Ingredient Information/ Specifications

Natural Butter Flavor	
Product ID Number: NATBUTEM	Effective Date: 11-01-92
Revision Date: 03-8-05	
Supercedes: none	Prepared by: Ray R. Lochhead, chemist

Supplier

R.R. Lochhead Mfg. Co.

Contact Name

Raymond R. Lochhead

Phone Number

(800) 369-3400 (California)

Ingredient Description

A creamy white colored liquid of low viscosity having a characteristic aroma and flavor.

Allergen Statement

None

Label Declaration

Natural Butter Flavor; Contains ethers, esters, acids, propylene glycol, xanthan gum and Water. All flavor ingredients are approved for use in a regulation of the FDA or are listed as being generally recognized as safe on the Flavor and Extract Manufacturer’s Association list

Nutrition Facts			
Size: 100 grams			
Amount per 100 grams			
Calories	2.3		
Calories from fat	0		
		% Daily Value	
Total Fat	0g		0%
Saturated fat	0g		0%
Cholesterol	0mg		0%
Sodium	0mg		0%
Total			
Carbohydrate	.7g		0%
Dietary Fiber	0g		0%
Sugars	0g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
Thiamin	0%	Riboflavin	0%
Niacin	0%	Folic Acid	0%

% Daily Value (DV) is based on 2,000 calorie diet

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Revision Date: 05-24-04	
Supercedes: none	

Physical/Chemical Properties

Color:	Creamy White liquid
Taste:	Butter (free from foreign tastes)
Odor:	Butter (free from foreign odors)
% Moisture:	97%
Specific Gravity	1.05 @ 65°F
pH of 10% Solution	6.8 @ 65°F

Microbiological

Standard Plate Count	<100
Yeast	Negative
Mold	Negative
E. Coli	Negative
Salmonella	Negative
Staphylococcus	Negative
Listeria	Negative

Packaging

4 X 1 polyethylene gallon (3.78 liters) jugs or 55 gallon (208 liters) polyethylene drums.

Shipping and Storage

Store at room temperature (60-85°) away from direct sunlight and heat. Keep containers tightly sealed. Product shall be kept in compliance with 21CFR110.93. Specified temperature and humidity should be maintained throughout shelf life of product. Product to be kept in well ventilated areas free from odors. All transportation used to ship product is to be clean, dry and free of any conditions which could contribute to the contamination of food products and thereby cause product loss.

Shelf Life

365 days if stored in typical warehouse temperature and away from direct sunlight and heat.

Freshness Requirement

This product shall be less than 25% of its shelf life when shipped.

Regulatory Approval

This product is manufactured in accordance to all FDA requirements promulgated in CFR 21 and meets all federal and state regulations for food products including proposition 65.