

## Supplier Ingredient Information/Specification

<b>Natural Hazelnut Flavor</b>	
<b>Product ID Number:</b> HAZEL	<b>Effective Date:</b> 1-01-03
<b>Revision Date:</b> 01-01-03	
Supercedes: none	

**Supplier**

R.R. Lochhead Mfg. Co.

**Contact Name**

Donald Schmidt (California)

**Phone Number**

(800) 369-3400 (California)

**Ingredient Description**

A dark amber colored liquid having a nut-like aroma. All ingredients are approved for use in food flavorings.

**Allergen Statement**

This product contains none of the following allergens at levels above 10mg per liter: peanuts; eggs; milk; sesame seeds; cereals containing gluten; Soya; celery; mustard; sulphur dioxide and sulphites.

**Label Declaration**

All 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. Non flavor ingredients: propylene glycol and water.

Nutrition Facts			
Serving Size: 100 grams			
Amount per serving			
Calories	0		
Calories from fat	0		
		% Daily Value	
Total Fat	0g		0%
Saturated fat	0g		0%
Cholesterol	0mg		0%
Sodium	0mg		0%
Total Carbohydrate	0g		1%
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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### Imitation Hazelnut Flavor

**Product ID Number:** HAZ

**Effective Date:** 01-01-03

**Revision Date:** 01-01-03

Supersedes: none

### Physical/Chemical Properties

Color: Dark Amber  
Taste: hazelnut (free from foreign tastes)  
Odor: hazelnut odor (free from foreign odors)  
% Moisture: 68%  
Alcohol 0%  
Specific Gravity 1.20 @ 65°F

### Microbiological

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

### Packaging

4 X 1 poly gallon jugs and 55 gallon poly drums

### Shipping and Storage

Store under ambient conditions away from direct sunlight. Temperatures should not be allowed to exceed 90°F.

Product shall be kept in compliance with 21CFR110.93.

Specified temperature 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

This product will remain fresh and retain its pure flavor for at least 5 years.

### 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.