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CERTIFICATE OF ANALYSIS (COA)

atural and Artificial Butter	Cream Flavor.
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ITEM NUMBER: FW-BCE

MANUFACTURE DATE: 03/06/2025

FLAVOR/AROMA: Butter Cream / Pass

APPEARANCE/COLOR: Clear Yellow Liquid (color may vary by time) / Pass

CUSTOMER: Direct Web Sales.

PURCHASE ORDER: N/A.

SPECIFIC GRAVITY: 1.00 (SG)

SHELF LIFE: 12 months from manufacture date if stored properly.

STORAGE: Store in a cool (68°f - 77°f.) dry place out of direct sunlight.

Containers should be tightly sealed.

STATE/COUNTRY OF ORIGIN: California/USA.

WEIGHT PER GALLON: 8.20 lbs / gallon

SOLUBILITY: Soluble in water.

TYPE OF MATERIAL: Liquid.

NON-FLAVOR INGREDIENTS: Propylene Glycol.

REFRACTIVE INDEX: 1.4269

Intended use GRAS status apply only to the use of a flavoring substance in food. Micro test results confirm there are no heavy metals, allergen or residual solvents. This is a computer generated certificate. No signature is required.

The aforementioned data shall constitute the agreed contractual quality of the product at the time of passing of risk. The data are controlled at regular intervals as part of our quality assurance program. Neither these data nor the properties of product specimens shall imply any legally binding guarantee of certain properties or of fitness for a specific purpose. No liability of ours can be derived there from.