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## CERTIFICATE OF ANALYSIS (COA)

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|--------------------------|--|
| PRODUCT:                 | Natural and Artificial Chocolate (Gritty) Flavor.  |
| ITEM NUMBER:             | FW-CTO   |
| MANUFACTURE DATE:        | 01/15/2025   |
| FLAVOR/AROMA:            | Chocolate (Gritty) / Pass  |
| APPEARANCE/COLOR:        | Dark Brown Liquid (color may vary by time) / Pass  |
| CUSTOMER:                | Direct Web Sales.  |
| PURCHASE ORDER:          | N/A.   |
| SPECIFIC GRAVITY:        | 0.98 (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.<br>Containers should be tightly sealed. |
| STATE/COUNTRY OF ORIGIN: | California/USA.  |
| WEIGHT PER GALLON:       | 8.10 lbs / gallon  |
| SOLUBILITY:              | Soluble in water.  |
| TYPE OF MATERIAL:        | Liquid.  |
| NON-FLAVOR INGREDIENTS:  | Propylene Glycol.  |
| REFRACTIVE INDEX:        | 1.4225   |

**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.**

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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.