

Technical Data Sheet

Revision Date: 3/17/2015 Version: 2

Product Code: 220108985

Product Name: Choco-Butter Toffee NAT

Company Name: Sensient Flavors LLC
5115 Sedge Blvd
Hoffman Estates, IL 60192
USA

Telephone Numbers: Phone number: 847-645-7000 / Fax number: 847-645-7395

General Information

All raw materials from which this product is produced meet appropriate food grade specifications. The processing, packaging, and storage of the finished product and the raw materials from which it is produced are consistent with current Good Manufacturing Practices (cGMP) and current industry practices. All information presented herein is in accordance to the regulation of country of manufacture USA.

Application (Dosage, Application, Usage)

Application	Recommended dosage	Comments
Ice Cream	3-8 pounds to 10 gallons of mix	

All raw materials from which this flavor concentrate is produced are of food grade and comply with all Federal, State/Provincial and Regional legislation.

North America Ingredient List

sugar, Coconut Oil, Butter (cream, salt), Corn Syrup, Peanut Oil, Brown Sugar, Cocoa Powder (Processed With Alkali), Salt, Natural Flavor, Almonds, Soy Lecithin

Contains: Milk and Milk Products, Tree Nuts - Almond, Soybeans and Soybean Products

FEMA/GRAS

Not Available

Quality Specification (Version number 2.00)

Sensorial Test	Min	Max	Target	UoM	Method
Appearance			Pieces		
Odor			Sweet - toffee		
Color			Medium Brown		Visual
Analytical Test	Min	Max	Target	UoM	Method
Flash Point			201.0 °F		
Specific Gravity	0.94	0.98	0.96		
Sieve (Size)			99% pass through a 3/4" screen. 3% maximum fines through a #8 US Sieve.		
Microbiological Test	Min	Max	Target	UoM	Method
Standard Plate Count	0	5000		cfu/g	

Yeast & Mold	0	100	cfu/g
Coliform	0	10	cfu/g
E Coli			Not Detected

Allergen Properties

US Allergen Name	Status	Notes
Milk and Milk Products	Present	
Egg and Egg Products	Free	
Fish - Anchovy	Free	
Fish - Bonito	Free	
Fish - Cod	Free	
Fish - Menhaden	Free	
Fish - Salmon	Free	
Fish - Tuna	Free	
Crustacean shellfish - Crab	Free	
Crustacean shellfish - Lobster	Free	
Crustacean shellfish - Shrimp	Free	
Tree Nuts - Almond	Present	
Tree Nuts - Brazil nut	Free	
Tree Nuts - Cashew	Free	
Tree Nuts - Chestnut	Free	
Tree Nuts - Coconut	Free	
Tree Nuts - Ginko nut	Free	
Tree Nuts - Hazelnut	Free	
Tree Nuts - Lichee nut	Free	
Tree Nuts - Macadamia	Free	
Tree Nuts - Pecan	Free	
Tree Nuts - Pistachio	Free	
Tree Nuts - Walnut	Free	
Wheat	Free	
Peanuts and Peanut Products	Free	
Soybeans and Soybean Products	Present	soy lecithin

US Sensitizers Name	Status	Notes
Aspartame	Free	
Celery	Free	
Corn and Corn Products	Present	
FD&C Blue #1	Free	
FD&C Blue #2	Free	
FD&C Green #3	Free	
FD&C Red #2	Free	
FD&C Red #3	Free	
FD&C Red #40	Free	
FD&C Yellow #5	Free	
FD&C Yellow #6	Free	
Gluten (Barley)	Free	
Gluten (Oats)	Free	
Gluten (Rye)	Free	
Gluten (Wheat)	Free	
MSG	Free	
Mustard and Mustard Products	Free	
RBD Oils (Coconut)	Free	
RBD Oils (Canola)	Free	
RBD Oils (Cottonseed)	Free	
RBD Oils (Palm)	Free	
RBD Oils (Rice Bran)	Free	
RBD Oils (Safflower)	Free	
RBD Oils (Soy)	Free	
RBD Oils (Sunflower)	Free	
RBD Oils (Vegetable)	Free	
Sesame and Sesame Products	Free	

Sulfites

Free

Cross Allergen/Sensitizer Information

Not Available

Nutritional - Average Nutritional Values per 100g

Nutrient	Qty	UM
Energy	529.6	kcal
Energy from fat	307.0	kcal
Fat	34.1	g
of which		
-mono-unsaturated	7.92	g
-polyunsaturated	2.2	g
-saturated	23.2	g
Trans fatty acids	0.28	g
Cholesterol	29.1	mg
Sodium	575.5	mg
Carbohydrate	55.0	g
of which		
-polyols	0.00	g
-sugars	45.3	g
Fibre, Total Dietary	0.4	g
Protein	0.7	g
Vitamin A (Retinol)	0.00	IU
Vitamin C (Ascorbic Acid)	0.00	mg
Calcium	8.64	mg
Iron	0.22	mg
Moisture	8.4	g
Ash	1.80	g

Religious Status**Kosher:**

This product is Kosher suitable and has a status of Dairy. Contact Sensient for a Rabbinical Certificate, subject to availability.

Halal:

This product is not Halal suitable.

MUI:

This product is not MUI suitable.

Dietary Status

This product is suitable for Lacto-vegetarian.

GMO Status

This product is derived from genetically modified source.

Organic Status

This product is not Organic.

Shelf Life, Temperature, Storage Condition

Shelf life	Temperature	Condition
12 months	SubZero 0 Deg F or Below	

Packaging Configuration

Not Available

Disclaimer

This specification, which is computer generated & does not carry a signature, is correct at the time of issue but may be subject to alteration. The information on this specification, which remains the property of Sensient Flavors USA, is to the best of their knowledge and it should not be construed as a warranty.

Users should conduct their own tests to determine the suitability of this product/ data for their purposes.

Technical information and proposed formulations, including any production procedures, are believed to be correct.

While we believe materials supplied by our organization are legal in the country of use, we do not warrant or guarantee their legality and highly recommend the user confers with local authorities before use.