

Ingredient Information and Specification

BEEF FLAVOR - PG FREE

PRODUCT SKU: AAHK

PRODUCT CODE: 55.935

Ingredients:	Water, soy sauce {(hydrolyzed soy protein, dextrose, maltodextrin, salt), autolyzed yeast extract, soybean oil, thiamine hydrochloride, disodium inosinate, disodium guanylate and natural flavors}, glycerin, I+G(disodium inosinate and disodium guanylate), citric acid and natural flavors.
---------------------	---

Specification

Property	Value / UOM	Comments
Appearance	OPAQUE, BROWN LIQUID TO DARK BROWN	
Organoleptic Properties	BEEF LIKE FLAVOR AND ODOR.	
Best If Used By	24 MON	
Physical State	Liquid	
Storage	Recommended storage conditions: Store/ship in a closed container in a dry place away from direct sunlight at 60-85 Deg F.	

Specification	Method	Standard	UOM
Flash Point	CLOSEDCUP	>200	°F
pH	METTLER5EZY	4.2 - 5.2	
Refractive Index at 20°C	KRUSSDR30195	1.403 - 1.433	
Solubility in Water		Water Soluble	
Specific Gravity at 25°C	METTLER30PX	1.155 - 1.255	
Measured Density		10.056	LB/GA

Specification Revision Date: March 04, 2021

Ingredient Information and Specification

BEEF FLAVOR - PG FREE

Allergen Statement

	Present in Product	Present in Other Products Manufactured on the Same Line**	Present in the Same Manufacturing Facility	Specify Source (indicate if an oil is highly refined and exempt from allergen labeling)*
--	--------------------	---	--	--

Allergens

Celery	No	Yes	Yes	
Coconut	No	Yes	Yes	
Crustacean Shellfish (indicate species)	No	Yes	Yes	
Dairy Products (including derivatives)	No	Yes	Yes	
Egg Products	No	No	No	
Fish (indicate species)	No	Yes	Yes	
Gluten (including Wheat, Rye, Barley, Oats, Spelt, Kamut, or their hybridized strains)	No	Yes	Yes	
Lupin	No	No	No	
Molluscan Shellfish (indicate species)	No	Yes	Yes	
Mustard	No	Yes	Yes	
Peanut Products	No	Yes	Yes	
Sesame Seed	No	Yes	Yes	
Soy Products (including soy lecithin)	No	Yes	Yes	
Tree Nuts & derivatives (almond, beech nut, brazil nut, butternut, cashew, chestnut, chinquapin, coconut, hazelnut (filbert), ginko nut, hickory nut, lichee nut, macademia nut, pecan, pili nut, pine nuts, pistachio, sheanut, walnut) (indicate specific nut)	No	Yes	Yes	
Wheat	No	Yes	Yes	

Ingredient Information and Specification
BEEF FLAVOR - PG FREE

	Present in Product	Present in Other Products Manufactured on the Same Line**	Present in the Same Manufacturing Facility	Specify Source (indicate if an oil is highly refined and exempt from allergen labeling)*
--	---------------------------	--	---	---

Sensitizers

Alcohol	No	Yes	Yes	
Animal Derivatives	No	Yes	Yes	
BHA	No	Yes	Yes	
BHT	No	Yes	Yes	
Chocolate Derivatives	No	Yes	Yes	
Corn	No	Yes	Yes	
FD&C Colors	No	Yes	Yes	
Monosodium Glutamate	No	Yes	Yes	
Sulfites (ppm)	0.00	Yes	Yes	
TBHQ	No	Yes	Yes	
Tocopherols	No	Yes	Yes	
Yeast	Yes	Yes	Yes	

*Highly refined oils are exempt from allergen labeling according to FALCPA and Regulation (EU) No 1169/2011

**The line is not a dedicated line, however, effective procedures are in place to avoid cross-contamination of the product.

The information provided on this and any following pages regarding our product(s) has been developed as a guide for your consideration and verification and does not constitute a legal representation or warranty. Due to differences in product formulation and operational conditions, we cannot be responsible for results in the user's plant or product.

Ingredient Information and Specification

BEEF FLAVOR - PG FREE

PRODUCT SKU: AAHK

PRODUCT CODE: 55.935

Nutritional Information

Nutritional Facts

	<i>Calculated amount per 100 gm.</i>	
Calories	186.178	KCAL/100G
Calories from Fat	14.848	KCAL/100G
Total Fat	1.65	g/100g
Saturated Fat	0.825	g/100g
Trans Fat	0.00	g/100g
Cholesterol	0.00	mg/100g
Total Carbohydrate	32.156	g/100g
Sugars	0.00	g/100g
Added Sugars	0.00	g/100g
Dietary Fiber	0.00	g/100g
Protein	8.249	g/100g
Vitamin A	0.00	mcg/100g
Vitamin C	0.00	mg/100g
Vitamin D	0.00	mcg/100g
Calcium	0.00	mg/100g
Iron	0.00	mg/100g
Potassium	195.23	mg/100g
Sodium	4650.526	mg/100g

These nutritional values are based on the information available at the time of printing. These values are subject to change as additional information is obtained.

These values are approximate and derived by calculations based on available reference material. They should not be construed as final figures. For nutritional labeling, analysis for these nutrients or the use of an FDA approved data base is required as specified by the Code of Federal Regulations, Title 21, Section 101.9.