

# OliveNation LLC

50 Terminal Street  
Bldg. 2, Ste. 712  
Charlestown, MA 02129

## Product Specification

**Item:** **Cake Batter Flavor Fountain**

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**Label Declaration:** Contains: Natural and artificial flavors, water, propylene glycol, xanthan gum, titanium dioxide, citric acid.

**Flash Point (F):** 201

**Solubility in Water:** Soluble

**Specific Gravity @ 25 deg. C:** 1.021 ±.05

**Refractive Index @ 25 deg C:** 1.354 ±.05

**Product Tariff Number:** 3302.10.00.00

**Country of Origin:** USA

**Kosher Certification:** Pareve

**Hazard Communication:** Non-hazardous

**UN Number:** **Hazard Class:** **Packing Group:**

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Guaranteed not to be misbranded or adulterated within the meaning of the Federal Food, Drug and Cosmetic Act as amended on this date. All ingredients have been inspected and the finished product is in accordance with formulated specifications for this material. It has been processed in accordance with Good Manufacturing Practices and prescribed standards of sanitation as practiced in the industry. All ingredients are generally regarded as safe (GRAS), approved by a regulation of the F.D.A. or appear on an industry-approved register of safe ingredients for the flavor industry. OliveNation LLC. disclaims liability for any and all consequential damages arising out of and related to the use of its products. The user assumes all risks associated with the use of OliveNation products, whether used singly, or in combination with other substances, and the user's sole remedy shall be limited to a full refund of purchase price or product or replacement if it fails to conform to the specifications set forth as labeled. OliveNation LLC. makes no warranty of any kind, either expressed or implied, as to the fitness for a particular purpose, suitability, or usage of its products.

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## Allergen Report

### Product Name

*Cake Batter Flavor Fountain*

	Yes / No
<b>Milk or Milk Products</b> (butter, buttermilk, casein, cream, sodium caseinate, curds, whey, cheese, yogurt, lactose, lactoglobulin, etc...)	N
<b>Eggs or Egg Products</b> (mayonnaise, albumin, egg-derived lecithin, etc...)	N
<b>Soybean or Soybean Products</b> (soy protein, soy sauce, tofu, etc...)	N
<b>Peanuts or Peanut Products</b> (peanut butter, peanut oil, peanut protein, peanut flour, etc...)	N
<b>Tree Nuts</b> (almonds, brazil, cashew, pecan, walnut, pine nut, hazelnut, macadamia, chestnut, pistachio, etc...)	N
<b>Wheat and Wheat Products</b> (bran, cereal extracts, bulgar, farina, wheat germ, graham flour, malt gluten, starch, flour, semolina, etc...)	N
<b>Grains</b> (barley, corn, millet, oats, rice, rye, sorghum, etc...)	N
<b>Fish or Seafood</b> (any type and their products)	N
<b>Shellfish</b> (shrimp, prawns, crab, lobster, crawfish, oysters, clams, scallops, etc...)	N
<b>Seeds or Seed Products</b> (cottonseed, poppy, sesame, sunflower, caraway seed, etc...)	N
<b>Celery</b> (excluding seeds)	N
<b>Latex</b> (any contact with latex i.e.gloves, tubing, etc...)	N

### Sensitizing Agents

<b>FD C Yellow # 5</b>	N
<b>Sulfites (&gt;10ppm)</b>	N
<b>Monosodium Glutamate</b>	N

***This list does not cover all known allergens; only some of the more commonly recognized ones. If other potential allergens are of a concern to your company, please specify them. This product may be manufactured on shared equipment with other products containing foods from column 1 because we may use one or more of the listed ingredients at some point in production. We are aware of the serious potential for cross-contamination of allergenic materials in the manufacture of our products. Please note that we follow FDA Good Manufacturing Practices (GMPs) and have implemented a Hazard Analysis Critical Control Point (HACCP) plan. All allergenic raw materials are clearly labeled and all production personnel are trained in the proper handling of these materials.***

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## NUTRITIONAL PROFILE

PRODUCT: CAKE BATTER FLAVOR FOUNTAIN  
NATURAL/ARTIFICIAL

NON-FLAVORING INGREDIENTS: Water, propylene glycol, xanthan gum, titanium dioxide, citric acid

THE FOLLOWING DATA IS ON A 100 GRAM BASIS ON THE PRODUCT "as is" AT THE TIME OF PROCESSING OR PACKING.

CALORIES 51  
MOISTURE 86 gm  
PROTEIN LNNS gm  
ASH LNNS gm

FAT \_\_\_\_\_ gm  
SATURATED \_\_\_\_\_ gm  
UNSATURATED \_\_\_\_\_ gm  
MONOUNSATURATE \_\_\_\_\_ gm  
POLYUNSATURATE \_\_\_\_\_ gm

CARBOHYDRATES: 13 gm  
SUGAR \_\_\_\_\_ gm  
COMPLEX \_\_\_\_\_ gm

CHOLESTEROL 0 gm  
DIETARY FIBER LNNS gm

VITAMIN A LNNS IU  
VITAMIN C LNNS mg  
THIAMIN 0 mg  
NIACIN 0 mg  
RIBOFLAVIN 0 mg

IRON LNNS mg  
CALCIUM LNNS mg  
SODIUM LNNS mg  
POTASSIUM LNNS mg  
OTHER COMPOUNDS \_\_\_\_\_ gm

gm=gram, mg=milligram, IU=International Units, NE=niacin equivalent, N/A=not available, LNNS=level of no nutritional significance

Vitamins, minerals, or nutritional additives are either not present or at a level of no nutritional significance.

The F.D.A. regulations are directed toward the nutritional value of the food consumed. You're processing and the customer preparation of the final product may alter the nutritional value of our product in your customers' food product.