

RED VELVET CAKE EMULSION

BAD

**Product Non-Flavor
Ingredients:**

The composition of this flavor is a trade secret and the formula is withheld as per 29 CFR 1910.1200, but contains the following non-flavor ingredients:

Water, propylene glycol, FD&C red 40, xanthan gum, ethyl alcohol, FD&C blue 1.

**Product Label Ingredient
Declaration:**

Ingredients: Water, propylene glycol, red 40, xanthan gum, alcohol, blue 1, natural and artificial flavors.

Product Appearance:

Free flowing liquid.

Flash Point (F):

201

Solubility in Water:

Soluble

Specific Gravity :

1.02 ±.05

Refractive Index:

1.36 ±.05

Product HS Tariff Number:

3302.10.00.00

Product Schedule B Number:

Country of Origin:

USA

Kosher Certification:

Pareve

GMO Content:

No

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.

RED VELVET CAKE EMULSION

BAD

Allergen Report

| <u>Allergen</u> | <u>In the Product</u> | <u>On the Same Line</u> | <u>In the Facility</u> |
|------------------------------|-----------------------|-------------------------|------------------------|
| Milk | No | Yes | Yes |
| Egg | No | No | Yes |
| Soy | No | Yes | Yes |
| Peanuts | No | Yes | Yes |
| Tree Nuts | No | No | No |
| Wheat or Triticale | No | No | No |
| Fish | No | No | No |
| Shellfish (Crustacean) | No | No | No |
| Sesame Seeds | No | No | No |
| Mustard | No | No | No |
| Sulphites | No | No | No |
| Latex (Gloves, Tubing, etc.) | No | No | No |

This list does not cover all known allergens; only the major allergens. If other potential allergens are of a concern, please specify them. 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 Current Good Manufacturing Practices (GMPc) and have implemented a Hazard Analysis and Critical Point (HACCP) plan. All allergenic materials are clearly labeled and all production personnel are trained in the proper handling of these materials.



RED VELVET CAKE EMULSION

BAD

NUTRITIONAL PROFILE

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

| | |
|------------------|----------|
| Total Calories | 57.00 |
| Total Fat | 0.50 gm |
| Saturated Fat | 0.50 gm |
| Trans Fatty Acid | 0.50 gm |
| Cholesterol | LNNS |
| Carbohydrates | 14.50 gm |
| Dietary Fiber | 0.50 gm |
| Total Sugars | LNNS |
| Added Sugars | LNNS |
| Protein | 0.50 gm |
| Vitamin D | LNNS |
| Sodium | 94.00 mg |
| Potassium | 2.00 mg |
| Calcium | 0.50 mg |
| Iron | LNNS |
| Alcohol | 0.50 gm |
| Water | 82.00 gm |
| Ash | 2.0 gm |

LNNS=level of no nutritional significance

The foregoing represents our calculation of the nutritional content of this product based upon private or independent laboratory testing or information made available from governmental or trade association data or supplier data. OliveNation LLC does not make any nutritional claims for its products.

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