



SAËNA BAKING CO

ANGEL BAKE

· ESTD ·
MMXVI

PRODUCT SPECIFICATIONS

PURE CHOCOLATE EXTRACT

All flavor ingredients contained in this product are approved for use in a regulation of the U.S. Food and Drug Administration (FDA), and/or are listed as being generally recognized as safe on a reliable published industry association (FEMA) list.

NON-FLAVOR INGREDIENTS: Water, Ethyl Alcohol

LABEL STATEMENT (USA): Natural Flavor
LABEL STATEMENT (EU): Natural Chocolate Flavoring

MICROBIOLOGICAL SPECIFICATIONS:

| | |
|-------------------------|-----------------|
| Aerobic Plate Count: | 5,000/g Maximum |
| Coliform: | <10/g Maximum |
| E. Coli: | <10/g Maximum |
| Yeast and Mold: | 100/g Maximum |
| Salmonella and Listeria | Negative |

PHYSICAL SPECIFICATIONS:

| | |
|-------------------|----------------------|
| Appearance: | Liquid |
| Color: | Brown |
| Odor and Taste: | Chocolate |
| Specific Gravity: | 0.944 ±0.025 @ 25°C |
| Refractive Index: | 1.3625 ±0.025 @ 20°C |
| Alcohol % (ABV): | 46.5 ±3% |
| Flash Point: | 78°F |

ALLERGENS (U.S. FDA FALCPA 2004 AND FASTER 2021): Contains none of the major food allergens. This product meets the definition of gluten-free according to Federal Register Final Rule-78 FR 47154 August 05, 2013: Food labeling; Gluten-Free Labeling of Foods.

USAGE: In beverage, bakery, dairy and other food applications, use to enhance and/or replace top note flavors. As a basic building block for compounding flavors, use in chocolate formulations as well as many applications where vanilla would be considered.



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SHELF LIFE: 3 years in original, unopened containers
SHIPPING: Ambient temperature
STORAGE: Ambient temperature, away from direct heat and light
PACKAGING: Plastic gallons (4/case)
SKW ITEM #: AB-CHOC-EXT-GAL (4 gallon/case)
KOSHER: Not at this time

EFFECTIVE DATE: 01/01/23 (packaging)

This information is based on our experience, and to the best of our knowledge, is accurate and reliable. No warrant either expressed or implied is made and no freedom from liability from patents, trademarks, or other limitations should be inferred.

Chocolate Extract

Weight: 1 gallon

| Nutrient | Value |
|--------------------------|--------|
| Calories (kcal) | 279.24 |
| Water (g) | 57.7 |
| Ash (g) | 0.21 |
| Alcohol (g) | 39.85 |
| Protein (g) | 1.1 |
| Carbohydrates (g) | 1.1 |
| Dietary Fiber (2016) (g) | 0 |
| Total Sugars (g) | 0 |
| Added Sugar (g) | 0 |
| Fat (g) | 0.05 |
| Saturated Fat (g) | 0 |
| Poly Fat (g) | 0 |
| Mono Fat (g) | 0 |
| Trans Fatty Acid (g) | 0 |
| Cholesterol (mg) | 0 |
| Vitamin A - IU (IU) | 0 |
| Vitamin A - RAE (mcg) | 0 |
| Vitamin C - (mg) | 0 |
| Vitamin D - mcg (mcg) | 0 |
| Folate, DFE (mcg DFE) | 0 |
| Folic Acid (mcg) | 0 |
| Calcium (mg) | 1.12 |
| Iron (mg) | 0.01 |
| Potassium (mg) | 190.4 |
| Sodium (mg) | 1.9 |

