



Natural Advantage, LLC

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QUALITY ASSURANCE STANDARD SPECIFICATIONS SHEET

ITEM: **BITTERNESS BLOCKER 5, NATURAL**

PRODUCT CODE: NA1105

CONTENTS: Natural Flavor

DATE: 04/08/2024 supersedes 03/28/2024

LEGAL STATUS: FEMA GRAS Blend
Natural US 21 CFR 101.22, Kosher
Natural (EC) 1334/2008 Article 3(2)(c)
Hno: 3302.10.1000

STORAGE CONDITIONS: Cool dark area, <21C (< 70° F)
Nitrogen Purge After Each Opening

SHELF LIFE: 12 Months

APPEARANCE: Clear Liquid

COLOR: Yellow Tint to Light Green

FLAVOR/ODOR: Faint, nondescript, blends well with other flavors

SPECIFIC GRAVITY, 20°C (68°F): 0.940 - 0.965

REFRACTIVE INDEX, 20°C (68°F): 1.4570 - 1.4610

GC PROFILE: Conforms to standard

FLASH POINT °C (°F): 98°C / 208.4°F (CC)

BOILING POINT °C (°F): 214.5°C / 418.1°F

**Our Quality Assurance Program includes
Isotopic Testing of our starting materials.**