



50 Terminal St, Charlestown, MA 02129 info@olivenation.com 617 580 3667

Supplier Ingredient Information and Specification

Champagne Flavor

Product ID Number: CHAMPFL

Revision Date: 04/20/18

Effective Date: 11-01-02

Prepared by: Margaret Kobel, chemist

Allergen Statement

No gluten/wheat, rye, barley/malt, oat, dairy, egg, fish/shellfish, sulfites, yeast, starch, peanut, other nut, rice, sodium or soy/soybean potential allergens, MSG/HVP, BHA/BHT/TBHQ are present in this product or in facility where product is manufactured

Gluten-Free Statement

This is to confirm that this product is “GLUTEN” and SULFITES Free”. This product does not contain any ingredient(s) which contains gluten, including the FDA recognized sources of gluten: wheat, rye, barley, or any of their derivatives, including but not exclusive to spelt, triticale, and kamut. In addition, this product is produced in a GLUTEN-Free and SULFITES free facility (no product produced in facility which could cause Gluten and Sulfites contamination).

Non-GMO Statement

This product does not contain any ingredient(s) which have been genetically modified nor have the products been subjected to any process which would cause the final product to be genetically modified.

In addition, this product is made without the use of irradiation and without the use of sewage sludge.

Vegan Statement

This product does not contain any dairy or animal products. This product is suitable for vegetarians and vegans. No beef or animal by-products are used in the processing or production of this product.

Label Declaration

Champagne Flavor; Ingredients: Chablis, Alcohol, Natural Flavors, Water. All flavor ingredients are approved for use in a regulation of the FDA or are listed as being generally recognized as safe on the Flavor and Extract Manufacturer’s Association list.

Recommended Usage

Use 3 ounces to 5 gallons of mix.

Nutrition Facts			
Serving Size: 100 grams			
Amount per serving			
Calories		149	
Calories from fat		0	
Total Fat		0g	
Saturated fat		0g	
Cholesterol		0mg	
Sodium		0mg	
Total Carbohydrate		0g	
Dietary Fiber		0g	
Sugars		0g	
Alcohol		21g	
Protein		0g	
Vitamin A	LNNS	Vitamin C	LNNS
Calcium	LNNS	Iron	LNNS
Thiamin	LNNS	Riboflavin	LNNS
Niacin	LNNS	Folic Acid	LNNS
Vitamin D	LNNS	Potassium	LNNS

LNNS- Level of No Nutritional Significance.



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Physical/Chemical Properties

Color: Clear
Taste: Champagne (alcoholic) (free from foreign tastes)
Odor: Champagne (free from foreign odors)
Specific Gravity: 0.97 @ 80°F
pH: 3.24 @ 80°F
Weight per Gallon: 8.1 ± 0.10 pounds

Microbiological

Standard Plate Count <100,000 CFU/gram
Yeast <10 CFU/gm
Mold <10 CFU/gm
E. Coli Negative
Salmonella Negative
Staphylococcus Negative
Listeria Negative

ANALYSIS VERIFIED BY ISO 17025 INDEPENDENT CERTIFIED LAB

Packaging

6/ 4 oz. amber glass, 12/ 8 oz. amber glass, 12/ 16oz PET or amber glass, 12/ 32 oz. PET or Amber Glass, 4 X 1 polyethylene gallon (3.78 liters) jugs, 5-gallon (18.91 liters) polyethylene drums or 55-gallon (208 liters) polyethylene drums, 250-gallon (945 liters) polyethylene totes.

Shipping and Storage

DO NOT REFRIGERATE. Store at room temperature (60-85°) away from direct sunlight and heat. Keep containers tightly sealed. Product shall be kept in compliance with 21CFR110.93. Specified temperature and humidity should be maintained throughout shelf life of product. Product to be kept in well ventilated areas free from odors. All transportation used to ship product is to be clean, dry and free of any conditions which could contribute to the contamination of food products and thereby cause product loss.

Shelf Life

1095 days if stored in typical warehouse temperature and away from direct sunlight and heat.

Regulatory Approval

This product is manufactured, processed, packed, handled and shipped in accordance to all FDA requirements promulgated in CFR 21 and meets all federal and state regulations for food products including proposition 65. This product shall be stored and shipped in containers at temperatures, and under conditions necessary to preserve the quality of the product, including its packaging and shall comply with all applicable local, state and federal regulations

Country of Origin

This product is made in the USA.

Lot Number & Date Code

Lot number is a record which corresponds to manufacture. Date code refers to UDC date of manufacture. Expiration date is not required.