
**SHERRY FLAVOR - TTB,
ALCOHOL FREE, NATURAL
AALB**

SPECIFICATIONS

ITEM:	SHERRY FLAVOR - TTB, ALCOHOL FREE, NATURAL
ITEM SKU:	AALB
INGREDIENTS:	Natural Flavors and Propylene Glycol
COLOR & APPEARANCE:	Light yellow free flowing liquid
FLAVOR & ODOR:	Characteristic odor and flavor of sherry
SPECIFIC GRAVITY @ 25°C:	1.0540 - 1.1540
REFRACTIVE INDEX @ 25°C:	1.4038 - 1.4138
STORAGE CONDITIONS:	Store in a cool, dry conditions place away from heat, at a temperature not above 25 °C. During summer weather it is recommended to store the product at cool temperatures, 45 - 54 °F (7-12 °C).

The information contained in this report is for your information only, and to the best of our knowledge is true and accurate. Since the exact conditions under which this information or our products may be used is beyond our control, any recommendations or suggestions are made without warranty of any kind, expressed or implied. Purchasers are urged to make their own test to determine the suitability of such products for their particular purposes.

OliveNation LLC disclaims all liability with respect to the use of this product, including without limitation, liability for injury to the user or third persons. It is the user's obligation to determine conditions of safe use.

**SHERRY FLAVOR - TTB,
ALCOHOL FREE, NATURAL
AALB**

ALLERGEN STATEMENT

ALLERGEN	Present in Product
PEANUTS OR PEANUT PRODUCTS*	No
TREENUTS OR TREENUT PRODUCTS*	No
SEEDS OR SEED PRODUCTS*	No
DAIRY OR DAIRY PRODUCTS*	No
EGGS OR EGG PRODUCTS*	No
SOY OR SOY PRODUCTS*	No
WHEAT OR WHEAT PRODUCTS*	No
FISH OR FISH PRODUCTS*	No
SULFITES	No

*Products may indicate presence of extracts, flours, seeds, or oils.

The information contained in this report is for your information only, and to the best of our knowledge is true and accurate. Since the exact conditions under which this information or our products may be used is beyond our control, any recommendations or suggestions are made without warranty of any kind, expressed or implied. Purchasers are urged to make their own test to determine the suitability of such products for their particular purposes.

OliveNation LLC. disclaims all liability with respect to the use of this product, including without limitation, liability for injury to the user or third persons. It is the user's obligation to determine conditions of safe use.

This document is computer generated information of OliveNation LLC. and contains proprietary data appropriate to the product shown above.

**SHERRY FLAVOR - TTB,
ALCOHOL FREE, NATURAL
AALB**

NUTRITIONAL CONTENT

Nutritional Labeling and Education Act (NLEA) Nutritional Profiles

Flavoring extracts, essential oils, colors, spices and other aromatic chemical compounds by definition are exempt as per the rules for compliance as published in the Federal Register on January 6, 1993, (Volume 58, No. 3).

The strength and usage of such materials in finished food products as determined under normal usage, falls under the published guidelines to be regarded as zero (0).

Total Calories:	Less than 5 cal.
Total Fat:	Less than 0.5 mg
Cholesterol:	Less than 2 mg
Carbohydrate:	Less than 1 g
Protein:	Less than 1 g

The flavor extracts have either no nutritional value or a level of no nutritional significance in respect to vitamins, minerals or fiber content.

Fat content: 0.00

Carbohydrates in the form of sugar: 0.00

Each product has some caloric content derived from ingredients used in the production of the flavoring such as propylene glycol and soy oil, etc. In addition, some caloric content is derived from the flavor source.

This caloric content ranges from 59-90 calories per 100 grams of material. Based on the usage strength of these ingredients, the value of these ingredients on a per-serving basis would be negligible or less than nutritional significance. Using the most caloric extract in a flavor, it is 1.36 calories.

The F.D.A. regulations are directed toward the nutritional value of the food consumed. Any processing or the consumer's preparation of the final food product may alter the nutritional value of our products in your food product.