Specification Sheet 1000 Citrus Extract



Oh! So Sweet 1000 is an all-natural flavor enhancer approximately 1000 times sweeter than sugar. It contributes zero calories & zero carbohydrates to finished products. It is derived from Citrus Aurantium (bitter orange peel), granular in form. Oh So Sweet 1000 works synergistically with sweeteners, allowing food manufacturers to reduce current sugar levels by as much as 50% while preserving clean (Natural Flavor) labelling. An additional benefit is a cost savings of approximately 40% in comparison to bulk sugar costs.



CALORIE /CARBOHYDRATE REDUCTION:

Beverages, Confections, Ice Cream, Yogurt, Fruit Preparations, Frozen Desserts, Prepared Foods, Processed Meats, Baked Goods, Icings and Fillings.

PRODUCT SPECIFICATIONS

Form Granular
Flavonoids* 48 - 54%
Color Off White
Taste Sweet
Carrier Agent Maltodextrin

Soluble Water

Moisture 8% max.

Allergens Absent

Synephrine Absent

Particle size through 50 mesh >90%

*Test Method: HPLC Assay

MICROBIOLOGICAL

Total Plate Count	<1,000	cfu/gm
Coliform	neg	cfu/gm
E-Coli	ND(<3)*	cfu/gm
Staph./Salmonella	Neg	cfu/25gm
Yeast and Mold	< 100	cfu/gm



Rev. 9/1/11

LABELING

Natural Flavor or Citrus Extract

REGULATORY

<u>USA</u>	<u>EU</u>

Title 21 CFR 101.22 EU Council Directive 88/388

Title 21 CFR 182.20 EU Council Directive 06/52

Title 21 CFR 170.3 (o) EU Council Directive 89/107

EU Council Directive 08/1334

Canada Other Nations

27 CRC Section *Co* B.10.0.16

Contact Local Authorities

KOSHER/HALAL STATUS

OU Kosher Certified/ISWA Halal Certified

SUGGESTED USE LEVEL

15 ppm to 75 ppm finished product

PACKAGING

25 kg. poly lined drums

STORAGE

Best storage is realized in a clean, dry odor-free area at ambient temperature and humidity. Stable up to 36 months from date of manufacture. Product stored beyond the expiration date should be tested periodically for fitness of use.



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The information presented is intended only as an illustration of use of our product and should not be construed as a guarantee of the results indicated, as a recommendation to use such products in violation of any patent or of any government food or meat regulation, or as a warranty of non-infringement. The data are believed to be accurate, however, since Flavex Technologies has no control over the transportation, storage, handling or use of the product made by purchasers or others we cannot be responsible for damages resulting from the use of such product. Flavex Technologies warrants only that when shipped from a facility the product will meet published specifications. No warranty or merchantability of finess for a particular purpose is given or implied.

^{*}None Detected