



LORANN OILS, INC.

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KalChem™
INTERNATIONAL
Compounding Chemicals You Can Trust

Certificate of Analysis

Item:	CAKE BATTER FLAVOR
Item Number:	0142
Lot Code:	H1208
Appearance:	Clear to light brown liquid
Contents:	Ethyl alcohol, propylene glycol, water, glycerin
Specific gravity:	0.95
Refractive index:	1.40
Storage:	60° - 80° F

Guaranteed not to be misbranded or adulterated within the meaning of the Federal Food, Drug and Cosmetic Act as amended on this date. All ingredients have been inspected and the finished product is in accordance with formulated specifications for this material. It has been processed in accordance with Good Manufacturing Practices and prescribed standards of sanitation as practiced in the industry. All ingredients are generally regarded as safe (GRAS), approved by a regulation of the F.D.A. or appear on the industry-approved register of safe ingredients for the flavor industry.

LorAnn Oils Inc. disclaims liability for any and all consequential damages arising out of and related to the use of its products. The user assumes all risks associated with the use of LorAnn products, whether used singly or in combination with other substances, and the user's sole remedy shall be limited to a full refund of purchase price or product or replacement if it fails to conform to the specification set forth as labeled. LorAnn Oils Inc. makes no warranty of any kind, either expressed or implied, as to the fitness for a particular purpose, suitability, or usage of its products.

Individuals or companies that use our flavors, emulsions, extracts, and essential oils outside their intended use, do so at their own risk and without warranty, either expressed or implied, from LorAnn Oils, Inc. or its suppliers. The user assumes all liability for loss, injury, damage or expense resulting from such uses.