

USA CERTIFICATE OF ANALYSIS PRODUCT SPECIFICATION

DESCRIPTION

PRODUCT NAME: FLOW PASTE BROWN

ITEM NUMBERS: FPBRO

DATE: DD/MM/YYYY BATCH NUMBER: LAXXXXX

INGREDIENTS: WATER, HIGH FRUCTOSE CORN SYRUP, GLYCERINE, SUGAR,

MODIFIED FOOD STARCH(CORN), CITRIC ACID, SODIUM BENZOATE, POTASSIUM SORBATE (PRESERVATIVES), CARRAGEENAN GUM,

XANTHAN GUM, (E110), (E129), (E102), (E133), (E132)

APPEARANCE: DARK BROWN GEL, COMPARES TO CONTROL

CHEMICAL AND PHYSICAL PROPERTIES

APPROXIMATE DYE RANGE 12.56 - 15.35% VISCOSITY 1,600 - 3,500 cP

pH (a) 25 °C 4.0 - 6.0

STORAGE: STORE IN A TIGHTLY CLOSED CONTAINER IN A COOL PLACE. AVOID

EXPOSURE TO DIRECT SUNLIGHT OR HEAT.

SHELF LIFE: 4 YEARS IN COOL STORAGE

GENERAL SPECIFICATIONS

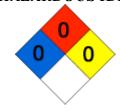
ALL INGREDIENTS USED IN THIS COLOR ARE EITHER GRAS (GENERALLY RECOGNIZED AS SAFE) OR APPROVED FOR USE UNDER THE FEDERAL FOOD DRUG AND COSMETIC ACT OF 1938 AS AMENDED.



MATERIAL SAFETY DATA SHEET

SECTION I- IDENTIFICATION			
MANUFACTURER'S NAME:	EMERGENCY TELEPHONE NO.		
KOPYKAKE	(310)373-8906		
ADDRESS (NUMBER, STREET, STATE, ZIP CODE)	3699 W 240 TH STREET TORRANCE CA 90505		
CHEMICAL NAME AND SYNONYMS	TRADE NAME AND SYNONYMS		
NONE	<u>FLOW PASTE BROWN</u>		
CHEMICAL FAMILY: N/A	PANTONE NO.		

SECTION II – HAZARDOUS IDENTIFICATION



PAINTS, PRESERVATIVES & SOLVENTS	QTY.	UNITS	ALLOYS AND METALLIC COATINGS	QTY.	UNITS
PIGMENTS (FOOD GRADE)	10 - 16	%	BASE METAL	N/A	N/A
CATALYST	N/A	N/A	ALLOYS	N/A	N/A
VEHICLE	N/A	N/A	FULLER METAL PLUS	N/A	N/A
SOLVENTS	N/A	N/A	COATING OR CORE FLUX	N/A	N/A
ADDITIVES	N/A	N/A			
OTHER	N/A	N/A			

SECTION III – COMPOSITION/INGREDIENTS

HAZARDOUS MIXTURES OF OTHER LIQUIDS, SOLIDS OR GASES INGREDIENT:

DESCRIPTION	CAS NUMBER

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SECTION IV - FIRST AID

EMERGENCY AND FIRST AID PROCEDURES: FLUSH AREA WITH WATER

SECTION V - FIRE

FLASH POINT (METHOD USED) N/A	FLAMMABLE LIMITS N/A
EXTINGUISHING MEDIA: FOAM, CO2, DRY CHEMIC	AL, WATER FOG
SPECIAL FIRE FIGHTING PROCEDURES	FLUSH WITH WATER
UNUSUAL FIRE AND EXPLOSION HAZARD	N/A

SECTION VI - ACCIDENTAL RELEASE

STEPS TO BE TAKEN IN CASE MATERIAL IS RELEASED OR SPILLED		
PLACE IN TIGHTLY SEALED CONTAINER FOR DISPOSAL. FLUSH AREA WITH WATER.		
MAY TEMPORIALY STAIN CLOTHING IF SPILLED UNTIL WASHED OUT		

SECTION VII – HANDLING

RESPIRATORY	NONE		
PROTECTION			
VENTILLATION	LOCAL VENTILATION		
MECHANICAL (GENERAL)	NONE		
SPECIAL	EYE PROTECTION:		
	YES		

SECTION VIII – EXPOSURE

NONE

SECTION IX- PHYSICAL PROPERTIES

BOILING POINT (F.)		N/A	SPECIFIC GRAVITY	N/A
VAPOR PRESSURE (mm Hg)		N/A	VISCOSITY	1,600 - 3,500
VAPOR DENSITY (AIR=1)		N/A	# PER GALLON	N/A
SOLUBILITY IN WATER			pН	4.0 - 6.0
100%				
APPEARANCE	SOLID, BROWN		COLOR	COMPARES TO CONTROL
COLOR DISPERSION				



SECTION X – STABILITY

	te e e e	
STABILITY:	STABLE	
INCOMPATIBILITIES	DO NOT STORE WITH STRONG OXIDIZING AGENTS	
	OR STORNG INORGANIC ACIDS	
HAZARDOUS		
DECOMPOSITION	NONE KNOWN	
HAZARDOUS		
POLYMERIZATIONS	WILL NOT OCCUR	

SECTION XI – TOXICOLOGICAL		
TOXICOLOGICAL	NONE	
	SECTION XII – ECOLOGICAL	
ECOLOGICAL	NONE	
SECTION XIII – DISPOAL		

NON-TOXIC-AS DICTATED BY LOCAL ORIDINACE

SECTION XIV – TRANSPORT INFORMATION

PRECAUTIONS TO BE TAKEN IN HANDLING AND STORING DO NOT FREEZE

STORE IN A TIGHTLY CLOSED CONTAINER; AVOID EXPOSURE TO DIRECT SUNLIGHT OR HEAT. KEEP CONTAINER TIGHLY CLOSED; KEEP AWAY FROM HEAT. AVOID CONTACT WITH EYES. USE ADEQUATE VENTILATION.

STORE IN A TIGHTLY CLOSED CONTAINER; AVOID EXPOSURE TO DIRECT SUNLIGHT OR HEAT.

U.S. DOT 49 CFR 172.101:

ID NUMBER: N/A

WASTE DISPOSAL

HAZARD CLASS OR DIVISION: N/A

PACKING GROUP: NONE

LABELING REQUIREMENTS: NONE; DO NOT STORE WITH POISONS

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NUTRITIONAL PROFILE

PRODUCT: FLOW PASTE BROWN

(PER 100 GRAMS OF INGREDIENTS) - CALCULATED

145.27	FAT:	0.02 g
55.45 g	SATURATED:	0.00 g
0.02 g	UNSATURATED:	0.02 g
0.56 mg	MONOUNSATURATED:	0.00 g
35.31 g	POLYUNSATURATED:	0.00 g
18.38 g	TRANS FATTY ACIDS:	0.00 g
0.00 IU	CHOLESTROL:	0.00 mg
0.00 mg	TOTAL DIETARY FIBER:	0.10 g
0.00 mg	SOLUBLE:	0.02 g
0.00 mg	NE INSOLUBLE:	0.08 mg
0.00 mg	IRON:	0.01 mg
337.71 mg	CALCIUM:	0.32 mg
608.10kj	POTASSIUM:	25.26 mg
	55.45 g 0.02 g 0.56 mg 35.31 g 18.38 g 0.00 IU 0.00 mg 0.00 mg 0.00 mg 0.00 mg 337.71 mg	55.45 g SATURATED: 0.02 g UNSATURATED: 0.56 mg MONOUNSATURATED: 35.31 g POLYUNSATURATED: 18.38 g TRANS FATTY ACIDS: 0.00 IU CHOLESTROL: 0.00 mg TOTAL DIETARY FIBER: 0.00 mg SOLUBLE: 0.00 mg IRON: 337.71 mg CALCIUM:

G=gram, mg=milligram, IU=INTERNATIONAL UNITS AND NE= NIACIN EQUIVALENT



Energy Declaration

Typical value per 100g		
Energy	145.27kj(608.10kcal)	
Fat		
of which saturates:	.02g	
Carbohydrate	35.31	
of which sugar:	18.38	
Protein	0.02	
Salt	337.71mg	

KOSHER CERTIFIED, VEGAN, NON GMO, GLUTEN FREE



ALLERGEN STATEMENT

ALLERGENS	PRESENT IN THIS PRODUCT
Peanuts or Peanut Products	NO
Tree Nuts (walnuts, hazelnuts, pecans, cashews, almonds)	NO
Egg or Egg Derivative	NO
Soybeans or Soybean Products	NO
Wheat or Wheat Products	NO
Fish	NO
Shellfish	NO
Milk or Milk Products	NO
Seeds or Seed Derivatives (cotton, poppy, sesame, sunflower)	NO
Celery	NO
Legumes	NO
FOOD SENSITIVITIES	
FD&C Yellow No. 5	NO