

Specification Sheet 1000 Citrus Extract



Rev. 3/23/10

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, 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.

APPLICATION

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 - 50%
Color	Off White
Taste	Sweet
Carrier Agent	Maltodextrin
Soluble	Water
pH Range	4 – 7
Moisture	8% max.
Allergens	Absent
Synephrine	Absent

*Test Method: HPLC Assay

MICROBIOLOGICAL

Total Plate Count	<10,000	cfu/gm
Coliform	< 3	cfu/gm
E-Coli	< 3	cfu/gm
Staph./Salmonella	neg	25 g
Yeast and Mold	< 200	cfu/gm

LABELING

Natural Flavor or Citrus Extract

REGULATORY

USA

Title 21 CFR 101.22

Title 21 CFR 182.20

Title 21 CFR 170.3 (o)

EU

EU Council Directive 88/388

EU Council Directive 06/52

EU Council Directive 89/107

EU Council Directive 08/1334

Canada

27 CRC Section

B.10.0.16

Other Nations

Contact Local Authorities

KOSHER STATUS

OU Kosher 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.



25 Commerce Drive
Cranford, NJ 07016
Phone: 908-709-4045

Email: info@arnhemgroup.com
Website: www.arnhemgroup.com

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 its facility the product will meet published specifications. No warranty or merchantability of fitness for a particular purpose is given or implied.



Food Safety & Quality Solutions

SILLIKER, Inc.

Illinois Laboratory

1304 Halsted Street, Chicago Heights, IL 60411

708/ 756 3210 Fax 708/ 756 0049

CERTIFICATE OF ANALYSIS

COA No:	CHG-32829174-0
Supersedes:	None
COA Date	2/16/09
Page 1 of 3	

TO:

Ms. Sandra A. Lyna
National Accounts Manager
The Arnhem Group
25 Commerce Drive
Cranford, NJ 07016

Received From:	Cranford, NJ
Received Date:	1/27/09

Location of Test: (except where noted)	Chicago Heights, IL
--	---------------------

Analytical Results

Desc. 1:	Oh! So Sweet Sugar Free	Laboratory ID:	315710564
Desc. 2:	#1000-A	Condition Rec'd:	NORMAL
Desc. 3:	Citrus Extract	Temp Rec'd (°C):	13
Desc. 4:	Lot#: G326-8		

Analyte

Nutrition - Simplified with Sugars

Test Date Loc.
2/13/09

NUTRITIONAL ANALYSIS

Serving Size: 100 g
Household Measure: 100 g

LABEL ANALYTES		ANALYTICAL DATA PER 100g	ANALYTICAL DATA PER SERVING	ROUNDED DATA PER SERVING	% DAILY VALUE
Calories		372.0	372.0	370	
Total Fat	(g)	<0.10	<0.10	0	0
Saturated Fat	(g)	<0.10	<0.10	0	0
Trans Fat	(g)	<0.10	<0.10	0	
Sodium	(mg)	23.8	23.8	25	1
Total Carbohydrate	(g)	92.7	92.7	93	31
Sugars	(g)	<0.10	<0.10	0	
Protein (F=6.25)	(g)	0.31	0.31	0	

CONTRIBUTING ANALYTES

Moisture	(g)	6.87	6.87
Ash	(g)	0.11	0.11

* Contains less than 2% of the Daily Value of this nutrient.

SUGAR PROFILE

Fructose	<0.10	(g/100g)	Glucose	<0.10	(g/100g)
Lactose	<0.10	(g/100g)	Maltose	<0.10	(g/100g)
Sucrose	<0.10	(g/100g)			

Results reported herein are provided "as is" and are based solely upon samples as provided by client. This report may not be distributed or reproduced except in full. Client shall not at any time misrepresent the content of this report. Silliker assumes no responsibility, and client hereby waives all claims against Silliker, for interpretation of such results.

Except as otherwise stated, Silliker, Inc. Terms and Conditions for Testing Services apply.



Food Safety & Quality Solutions

SILLIKER, Inc.

Illinois Laboratory

1304 Halsted Street, Chicago Heights, IL 60411

708/ 756 3210 Fax 708/ 756 0049

CERTIFICATE OF ANALYSIS

COA No:	CHG-32829174-0
Supersedes:	None
COA Date	2/16/09
Page 2 of 3	

TO:

Ms. Sandra A. Lyna
National Accounts Manager
The Arnhem Group
25 Commerce Drive
Cranford, NJ 07016

Received From:	Cranford, NJ
Received Date:	1/27/09

Location of Test: (except where noted)	Chicago Heights, IL
--	---------------------

Analytical Results

FAT ANALYSIS BY GC Fatty Acids	% Fatty Acid in Product (Weight/Weight Basis)					Laboratory ID: 315710564	
	Saturated	Cis MUFA	Cis PUFA	Trans	Conjugated	% as Triglyceride	% FA of Total FA
4:0 Butanoic (Butyric)	0.010					0.012	18.261
5:0 Pentanoic (Valeric)						0.000	0.000
6:0 Hexanoic (Caproic)						0.000	0.000
7:0 Heptanoic (Enanthic)						0.000	0.000
8:0 Octanoic (Caprylic)						0.000	0.000
9:0 Nonanoic (Pelargonic)						0.000	0.000
10:0 Decanoic (Capric)	0.003					0.003	5.472
11:0 Undecanoic						0.000	0.000
12:0 Dodecanoic (Lauric)						0.000	0.000
12:1 Dodecenoic						0.000	0.000
14:0 Tetradecanoic (Myristic)	0.001					0.002	2.527
14:1 trans-Tetradecenoic						0.000	0.000
14:1 Tetradecenoic (Myristoleic)						0.000	0.000
15:0 Pentadecanoic						0.000	0.000
15:1 Pentadecenoic						0.000	0.000
16:0 Hexadecanoic (Palmitic)	0.020					0.021	35.547
16:1 trans-Hexadecenoic						0.000	0.000
16:1 Hexadecenoic (Palmitoleic)						0.000	0.000
17:0 Heptadecanoic (Margaric)						0.000	0.000
17:1 Heptadecenoic (Margaroleic)						0.000	0.000
18:0 Octadecanoic (Stearic)	0.014					0.015	24.505
18:1 trans-Octadecenoic (incl. Elaidic)						0.000	0.000
18:1 Octadecenoic (incl. Oleic)		0.006				0.006	9.844
18:2 trans-Octadecadienoic						0.000	0.000
18:2 Octadecadienoic (Linoleic)			0.002			0.002	3.844
20:0 Eicosanoic (Arachidic)						0.000	0.000
18:3 trans-Octadecatrienoic						0.000	0.000
18:3 g-Linolenic						0.000	0.000
20:1 trans-Eicosenoic						0.000	0.000
20:1 Eicosenoic (incl. Gadoleic)						0.000	0.000
18:3 Octadecatrienoic (Linolenic)						0.000	0.000
21:0 Heneicosanoic						0.000	0.000
18:2 conj Linoleic						0.000	0.000
18:4 Octadecatetraenoic (Morotic)						0.000	0.000
20:2 Eicosadienoic						0.000	0.000
20:3 5,8,11-Eicosatrienoic						0.000	0.000
22:0 Docosanoic (Behenic)						0.000	0.000
20:3 8,11,14-Eicosatrienoic (gamma)						0.000	0.000
22:1 trans-Docosanoic (Brassicidic)						0.000	0.000

Results reported herein are provided "as is" and are based solely upon samples as provided by client. This report may not be distributed or reproduced except in full. Client shall not at any time misrepresent the content of this report. Silliker assumes no responsibility, and client hereby waives all claims against Silliker, for interpretation of such results.

Except as otherwise stated, Silliker, Inc. Terms and Conditions for Testing Services apply.



Food Safety & Quality Solutions

SILLIKER, Inc.

Illinois Laboratory

1304 Halsted Street, Chicago Heights, IL 60411

708/ 756 3210 Fax 708/ 756 0049

CERTIFICATE OF ANALYSIS

COA No:	CHG-32829174-0
Supersedes:	None
COA Date	2/16/09
Page 3 of 3	

TO:

Ms. Sandra A. Lyna
National Accounts Manager
The Arnhem Group
25 Commerce Drive
Cranford, NJ 07016

Received From:	Cranford, NJ
Received Date:	1/27/09

Location of Test: (except where noted)	Chicago Heights, IL
--	---------------------

Analytical Results

Fatty Acids	% Fatty Acid in Product (Weight/Weight Basis)					Laboratory ID: 315710564	
	Saturated	Cis MUFA	Cis PUFA	Trans	Conjugated	% as Triglyceride	% FA of Total FA
22:1 Docosaenoic (Erucic)						0.000	0.000
20:3 11,14,17-Eicosatrienoic						0.000	0.000
20:4 Eicosatetraenoic (Arachidonic)						0.000	0.000
23:0 Tricosanoic						0.000	0.000
22:2 Docosadienoic						0.000	0.000
24:0 Tetracosanoic (Lignoceric)						0.000	0.000
20:5 Eicosapentaenoic						0.000	0.000
24:1 Tetracosanoic (Nervonic)						0.000	0.000
22:3 Docosatrienoic						0.000	0.000
22:4 Docosatetraenoic						0.000	0.000
22:5 Docosapentaenoic						0.000	0.000
22:6 Docosahexaenoic						0.000	0.000
Total (g per 100g)	0.05	0.01	0.00	0.00	0.00	0.06	100.00
% of Total Fatty Acid Concentration	86.31	9.84	3.84	0.00	0.00		

FAT ANALYSIS BY GC - SUMMARY

Fat by Fatty Acid Profile:	0.06 (g/100g)	Total Polyunsaturated Fatty Acids:	0.00 (g/100g)
Total Saturated Fatty Acids:	0.05 (g/100g)	Total Trans Fatty Acids:	0.00 (g/100g)
Total Monounsaturated Fatty Acids:	0.01 (g/100g)	Total Conjugated Fatty Acids:	0.00 (g/100g)


 Randy Fleener Laboratory Director

Results reported herein are provided "as is" and are based solely upon samples as provided by client. This report may not be distributed or reproduced except in full. Client shall not at any time misrepresent the content of this report. Silliker assumes no responsibility, and client hereby waives all claims against Silliker, for interpretation of such results.

Except as otherwise stated, Silliker, Inc. Terms and Conditions for Testing Services apply.

Material Safety Data Sheet

Date of Preparation: 12/05/08

Product #: LC-1000-A

Section 1 - Identification

Identification: CITRUS EXTRACT-NATURAL FLAVOR

Name of Product: Oh! So Sweet™ LC-1000-A

Applications: FOODS, BEVERAGES

Supplier: The Arnhem Group
25 Commerce Drive, Suite 130
Cranford, NJ 07016 USA

Section 2 - Composition / Information on Ingredients

GRAS, Title 21 CFR 101.22

Section 3 – Description of Hazards

Potential Health Effects

Acute Health Effects: Not Determined.

Chronic Health Effects: Not Determined.

Section 4 - First Aid Measures

Inhalation: Seek Fresh Air Immediately

Eye Contact: Flush with water for at least 15 minutes. If irritation develops, get medical attention.

Ingestion: Drink lots of water to dilute substance. Do not induce vomiting. Get medical attention immediately or contact poison control center for advice.

Section 5 - Fire-Fighting Measures

Suitable Fire Extinguishing Media: Carbon dioxide, dry chemical, foam.

Special Exposure Hazards: May form combustible dust concentrations in air.

Section 6 – Accidental Release Measures

Spills: Use suitable anti-powder respiratory protective device.

Section 7 - Handling and Storage

Handling Precautions: Wear safety glasses or goggles, rubber gloves and apron when handling material.

Storage Requirements: Keep closed in original container, protect from light and humidity in a fresh ventilated area.

Ventilation: Mechanical exhaust may be needed in confined and poorly ventilated areas.

Safety Stations: An eyewash station and a safety shower should be readily available and clearly marked.

Section 8 – Exposure Control/Personal Protection

Exposure Limits – None listed

Engineering Controls: Provide general and/or local exhaust ventilation to control airborne levels below the exposure guidelines.

Respiratory Protection: Seek professional advice prior to respirator selection and use. Follow OSHA respirator regulations (29 CFR 1910.134) and, if necessary, wear a MSHA/NIOSH-approved respirator. Select respirator based on its suitability to provide adequate worker protection for given working conditions, level of airborne contamination, and presence of sufficient oxygen. For emergency or nonroutine operations (cleaning spills, reactor vessels, or storage tanks), wear an SCBA.

Warning! Air-purifying respirators do not protect workers in oxygen-deficient atmospheres. If respirators are used, OSHA requires a written respiratory protection program that includes at least: medical certification, training, fit testing, periodic environmental monitoring, maintenance, inspection, cleaning, and convenient, sanitary storage areas.

Protective Clothing/Equipment: Wear chemically protective gloves, boots, aprons, and gauntlets to prevent prolonged or repeated skin contact. Wear protective eyeglasses or chemical safety goggles, per OSHA eye- and face-protection regulations (29 CFR 1910.133). Contact lenses are not eye protective devices. Appropriate eye protection must be worn instead of, or in conjunction with contact lenses.

Safety Stations: Make emergency eyewash stations, safety/quick-drench showers, and washing facilities available in work area.

Contaminated Equipment: Separate contaminated work clothes from street clothes. Launder before reuse. Remove this material from your shoes and clean personal protective equipment.

Comments: Never eat, drink, or smoke in work areas. Practice good personal hygiene after using this material, especially before eating, drinking, smoking, using the toilet, or applying cosmetics.

Section 9 - Physical and Chemical Properties

Appearance and Odor: White-creamy to white-yellow powder

Water Solubility: Complete

Section 10 - Stability and Reactivity

Stability: Substance is stable.

Conditions to Avoid: Prolonged or excessive heat and/or exposure to air may cause non-hazardous decomposition and/or oxidation of the substance.

Hazardous Decomposition Products: Carbon dioxide, carbon monoxide, acrid fumes.

Section 11- Toxicological Information

Skin Effects: Not determined

Eye Irritation: Not determined

Skin Irritation: Not determined

Sensitization: Not determined

Carcinogenicity: Does not cause cancer in long-term animal studies.

Mutagenicity: In vitro mutagenicity studies were negative. Animal mutagenicity studies were negative.

Section 12 - Ecological Information

Not Determined

Section 13 - Disposal Considerations

Disposal: DO NOT DUMP INTO ANY SEWERS, ON THE GROUND, OR INTO ANY BODY OF WATER. All disposal methods must be in compliance with all federal, state/provincial and local laws and regulations. Regulations may vary in different locations.

For Unused and Uncontaminated Product: The preferred options include sending to a licensed, permitted, recycler, incinerator, waste water treatment system.

Section 14 - Transport Information

DOT Transportation Data (49 CFR 172.101):

Shipping Name: CITRUS EXTRACT,

THIS PRODUCT IS NOT REGULATED BY D.O.T WHEN SHIPPED DOMESTICALLY BY LAND

Section 15 - Regulatory Information

EPA Regulations:

RCRA Hazardous Waste Number: Not listed (40 CFR 261.33)

RCRA Hazardous Waste Classification: Not classified

CERCLA Hazardous Substance (40 CFR 302.4) unlisted specific per RCRA, Sec. 3001; CWA, Sec. 311 (b)(4); CWA, Sec. 307(a), CAA, Sec. 112

SARA Toxic Chemical (40 CFR 372.65): Not listed

SARA EHS (Extremely Hazardous Substance) (40 CFR 355): Not listed, Threshold Planning Quantity (TPQ)

OSHA Regulations:

Air Contaminant (29 CFR 1910.1000, Table Z-1, Z-1-A): Not listed

Section 16 - Other Information

Disclaimer: The Arnhem Group believes that the statements, technical information, and recommendations contained in this Material Safety Data Sheet are reliable and supplied for information purposes only. The information listed has been provided by others and is given without warranty or guarantee of any kind, expressed or implied, and Arnhem, Inc., disclaims any liability for damage, injury, loss or expense that results from the direct or consequential use of the above data. Users should consider this information only as a supplement to other information gathered by them and must make independent determinations of suitability and accuracy of information from all sources to assure proper use and disposal of these materials, and the safety and health of employees and customers.

***** N.D.A. = No Data Available *****

THE ARNHEM GROUP

Date of Preparation: 12/5/08



Orthodox Union Letter of Certification

Union of Orthodox Jewish Congregations of America
איחוד קהילות אורתודוקסים באמריקה

בס"ד

Letter of Certification

September 23, 2009

IFP Inc., Route 1 Box 81, Hayfield, MN 55940

This is to certify that the following Private Label product(s) are manufactured under the supervision of the Kashruth Division of the Orthodox Union and are kosher as indicated below.

Private Label Company: Arnheim Group, 25 Commerce Drive, Cranford, NJ 07016

At your plant(s) located in:

IFP-Hayfield, Hayfield, MN

Product Name	UKD-ID	Status	Certification Requirements
Brand: Oh! So Sweet			
• Oh! So Sweet #1000-A	OUV7-571C464	Pareve	Ⓢ Symbol required.
• Oh! So Sweet LC-600	OUV7-F4EDBDC	Pareve	Ⓢ Symbol required.
• Oh! So Sweet Reb-A/Citrus Extract Blend	OUV7-7A11E5C	Pareve	Ⓢ Symbol required.

Placing the OU logo on products not listed above constitutes an unauthorized use of the OU symbol, which is a federally registered trademark.

Rabbi Menachem Genack, Rabbinic Administrator, CEO

This certification is valid through 10/31/2010

Page 1 of 1

Eleven Broadway - New York, NY 10004 - (212) 613-8382 - Fax: (212) 613-0654 - Email: KosherLetter@ou.org - www.oukosher.org