

# Dolce Flav

## Dolce Flav — Birthday Cake Flavoring

Technical Documents  
*Prepared for Canadian Customs & Import Compliance*

|                    |                                                          |
|--------------------|----------------------------------------------------------|
| Product Name:      | Birthday Cake Flavoring (Water Soluble)                  |
| Brand:             | Dolce Flav                                               |
| Manufacturer:      | Dolce Flav                                               |
| Location:          | Los Angeles, California, USA                             |
| Ingredients:       | Propylene Glycol, Natural & Artificial Flavors           |
| Solubility:        | Water Soluble                                            |
| Appearance:        | Clear, colorless liquid                                  |
| Color:             | Colorless                                                |
| Available Sizes:   | 2 oz, 8 oz, 32 oz, 1 gallon, 30 gallon, 55 gallon, totes |
| Country of Origin: | United States of America                                 |
| HS Tariff Code:    | 3302.10                                                  |
| Document Date:     | April 21, 2026                                           |
| Revision:          | 01                                                       |

IMPORTANT: Prepared for Canadian customs and import compliance. Satisfies WHMIS 2015 / HPR, Health Canada, and CFIA requirements.

# PART 1 — SAFETY DATA SHEET (SDS)

In accordance with WHMIS 2015 / HPR (SOR/2015-17) and OSHA 29 CFR 1910.1200 (GHS Rev. 3)

## SECTION 1: IDENTIFICATION

|                              |                                                                                                                                                         |
|------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product Identifier:</b>   | Birthday Cake Flavoring (Water Soluble)                                                                                                                 |
| <b>Brand:</b>                | Dolce Flav                                                                                                                                              |
| <b>Product Type:</b>         | Concentrated Water Soluble Natural & Artificial Flavor                                                                                                  |
| <b>Recommended Use:</b>      | Concentrated water-soluble natural & artificial flavoring for beverages, confectionery, baking, ice cream, frosting, and other water-based applications |
| <b>Uses Advised Against:</b> | Not for direct consumption in undiluted form                                                                                                            |
| <b>Manufacturer:</b>         | Dolce Flav                                                                                                                                              |
| <b>Address:</b>              | Los Angeles, California, USA                                                                                                                            |
| <b>Emergency Contact:</b>    | Contact manufacturer directly                                                                                                                           |

## SECTION 2: HAZARD IDENTIFICATION

**WHMIS 2015 / GHS Classification:** Not classified as hazardous.

**Signal Word:** None **Hazard Statements:** None required.

**Precautionary Statements:** Use per GMP. Avoid prolonged skin contact with undiluted product. Keep out of reach of children.

**Other Hazards:** None known.

## SECTION 3: COMPOSITION / INFORMATION ON INGREDIENTS

| Component                    | CAS Number        | Function          |
|------------------------------|-------------------|-------------------|
| Propylene Glycol             | 57-55-6           | Carrier / solvent |
| Natural & Artificial Flavors | Proprietary blend | Flavoring agents  |

All ingredients FDA GRAS. Permitted under Health Canada Food and Drug Regulations (Division 10). PG is GRAS per 21 CFR 184.1666.

## SECTION 4: FIRST-AID MEASURES

|                      |                                                                             |
|----------------------|-----------------------------------------------------------------------------|
| <b>Inhalation:</b>   | Move to fresh air. Seek medical attention if irritation persists.           |
| <b>Skin Contact:</b> | Wash with soap and water. Seek medical advice if irritation develops.       |
| <b>Eye Contact:</b>  | Flush with water 15 minutes. Seek medical attention if irritation persists. |
| <b>Ingestion:</b>    | Food-grade product. Rinse mouth if large quantity consumed undiluted.       |

## SECTION 5: FIRE-FIGHTING MEASURES

|                                |                                                                              |
|--------------------------------|------------------------------------------------------------------------------|
| <b>Suitable Media:</b>         | Water spray, foam, dry chemical, CO2.                                        |
| <b>Specific Hazards:</b>       | Water-based, not readily flammable. PG combustible at elevated temperatures. |
| <b>Flash Point:</b>            | > 200°F (> 93°C)                                                             |
| <b>Firefighter Protection:</b> | Wear SCBA and full protective gear.                                          |

## SECTION 6: ACCIDENTAL RELEASE MEASURES

|                              |                                                                             |
|------------------------------|-----------------------------------------------------------------------------|
| <b>Personal Precautions:</b> | Wear PPE. Spilled liquid creates slippery surfaces.                         |
| <b>Cleanup:</b>              | Mop up or absorb with inert material. Flush area with water.                |
| <b>Environmental:</b>        | Biodegradable, non-toxic. Prevent large quantities from entering waterways. |

## SECTION 7: HANDLING AND STORAGE

|                  |                                              |
|------------------|----------------------------------------------|
| <b>Handling:</b> | Use good hygiene. Wash hands after handling. |
|------------------|----------------------------------------------|

|                       |                                                                            |
|-----------------------|----------------------------------------------------------------------------|
| <b>Storage:</b>       | 50–90°F (10–32°C). Keep sealed. Protect from sunlight, heat, and freezing. |
| <b>Shelf Life:</b>    | 24 months from DOM.                                                        |
| <b>Incompatibles:</b> | Strong oxidizing agents, strong acids.                                     |

## SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION

**OEL:** PG — AIHA WEEL: 10 mg/m<sup>3</sup> (aerosol).

|                     |                                                   |
|---------------------|---------------------------------------------------|
| <b>Respiratory:</b> | Not required under normal use.                    |
| <b>Hands:</b>       | Chemical-resistant gloves for prolonged handling. |
| <b>Eyes:</b>        | Safety glasses with side shields.                 |
| <b>Skin/Body:</b>   | Protective clothing.                              |

## SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

|                          |                                                                         |
|--------------------------|-------------------------------------------------------------------------|
| <b>Appearance:</b>       | Clear, colorless liquid                                                 |
| <b>Color:</b>            | Colorless                                                               |
| <b>Odor:</b>             | Characteristic birthday cake — sweet, buttery, vanilla, sugary frosting |
| <b>pH:</b>               | 4.0 – 6.5 (neat)                                                        |
| <b>Boiling Point:</b>    | > 212°F (> 100°C)                                                       |
| <b>Flash Point:</b>      | > 200°F (> 93°C)                                                        |
| <b>Relative Density:</b> | 1.03 – 1.06                                                             |
| <b>Solubility:</b>       | Water-soluble. Miscible with water.                                     |
| <b>Viscosity:</b>        | Liquid, low to moderate viscosity                                       |

## SECTION 10: STABILITY AND REACTIVITY

|                                 |                                                       |
|---------------------------------|-------------------------------------------------------|
| <b>Stability:</b>               | Stable under recommended conditions.                  |
| <b>Conditions to Avoid:</b>     | Excessive heat, strong oxidizers, prolonged sunlight. |
| <b>Hazardous Decomposition:</b> | CO, CO <sub>2</sub> upon thermal decomposition.       |
| <b>Polymerization:</b>          | Will not occur.                                       |

## SECTION 11: TOXICOLOGICAL INFORMATION

**Acute Toxicity:** Not classified. Food-grade ingredients.

|                         |                                                   |
|-------------------------|---------------------------------------------------|
| <b>Oral:</b>            | Low toxicity. Food-grade.                         |
| <b>Dermal:</b>          | May cause mild irritation with prolonged contact. |
| <b>Inhalation:</b>      | May cause mild irritation if misted.              |
| <b>Eye:</b>             | May cause mild, transient irritation.             |
| <b>Carcinogenicity:</b> | No components listed by IARC, NTP, or OSHA.       |

## SECTION 12: ECOLOGICAL INFORMATION

|                          |                                 |
|--------------------------|---------------------------------|
| <b>Biodegradability:</b> | Readily biodegradable.          |
| <b>Bioaccumulation:</b>  | Not expected.                   |
| <b>Ecotoxicity:</b>      | No significant adverse effects. |

## SECTION 13: DISPOSAL CONSIDERATIONS

Dispose per applicable federal, provincial, and local regulations. Biodegradable. Empty containers may be recycled.

## SECTION 14: TRANSPORT INFORMATION

|                        |                |
|------------------------|----------------|
| <b>TDG (Canada):</b>   | Not regulated. |
| <b>DOT (U.S.):</b>     | Not regulated. |
| <b>IATA / IMDG:</b>    | Not regulated. |
| <b>HS Tariff Code:</b> | 3302.10        |

## SECTION 15: REGULATORY INFORMATION

|                            |                                                         |
|----------------------------|---------------------------------------------------------|
| <b>WHMIS 2015:</b>         | Not classified as hazardous.                            |
| <b>Health Canada:</b>      | Permitted under Food and Drug Regulations, Division 10. |
| <b>CFIA:</b>               | Compliant for import.                                   |
| <b>FDA (U.S.):</b>         | All ingredients FDA GRAS.                               |
| <b>CEPA / DSL:</b>         | All ingredients listed or exempt.                       |
| <b>California Prop 65:</b> | No listed chemicals.                                    |
| <b>Kosher:</b>             | Yes — Kosher certified.                                 |
| <b>BRCGS:</b>              | BRCGS Certified.                                        |

## SECTION 16: OTHER INFORMATION

|                             |                |
|-----------------------------|----------------|
| <b>Date of Preparation:</b> | April 21, 2026 |
| <b>Revision:</b>            | 01             |

Disclaimer: Information believed reliable, provided without warranty. Prepared per WHMIS 2015 / HPR and GHS Rev. 3.

## PART 2 — FLAVOR IDENTIFICATION DOCUMENT (FID)

### PRODUCT IDENTIFICATION

|                           |                                         |
|---------------------------|-----------------------------------------|
| <b>Product Name:</b>      | Birthday Cake Flavoring (Water Soluble) |
| <b>Brand:</b>             | Dolce Flav                              |
| <b>Manufacturer:</b>      | Dolce Flav                              |
| <b>Location:</b>          | Los Angeles, California, USA            |
| <b>Country of Origin:</b> | United States of America                |

### FLAVOR / PRODUCT DESCRIPTION

|                       |                                                                         |
|-----------------------|-------------------------------------------------------------------------|
| <b>Type:</b>          | Natural & Artificial                                                    |
| <b>Profile:</b>       | Sweet, buttery, vanilla birthday cake with frosting notes               |
| <b>Aroma:</b>         | Characteristic birthday cake — sweet, buttery, vanilla, sugary frosting |
| <b>Solubility:</b>    | Water Soluble                                                           |
| <b>Physical Form:</b> | Clear, colorless liquid                                                 |
| <b>Color:</b>         | Colorless                                                               |

### INGREDIENT DECLARATION

Propylene Glycol, Natural & Artificial Flavors.

### COMPOSITION

| Component                    | CAS Number        | Function          |
|------------------------------|-------------------|-------------------|
| Propylene Glycol             | 57-55-6           | Carrier / solvent |
| Natural & Artificial Flavors | Proprietary blend | Flavoring agents  |

### REGULATORY STATUS

|                       |                                                         |
|-----------------------|---------------------------------------------------------|
| <b>FDA:</b>           | All ingredients FDA GRAS.                               |
| <b>Health Canada:</b> | Permitted under Food and Drug Regulations, Division 10. |
| <b>CFIA:</b>          | Compliant for import into Canada.                       |
| <b>FEMA GRAS:</b>     | All flavoring components are FEMA GRAS.                 |
| <b>Kosher:</b>        | Yes — Kosher certified.                                 |
| <b>BRCGS:</b>         | BRCGS Certified.                                        |

### ALLERGEN DECLARATION

| Allergen         | Present | Status |
|------------------|---------|--------|
| Gluten / Wheat   | No      | Free   |
| Dairy / Milk     | No      | Free   |
| Eggs             | No      | Free   |
| Soy              | No      | Free   |
| Tree Nuts        | No      | Free   |
| Peanuts          | No      | Free   |
| Fish / Shellfish | No      | Free   |

|        |    |      |
|--------|----|------|
| Sesame | No | Free |
|--------|----|------|

## PHYSICAL & CHEMICAL DATA

|                                 |                                                |
|---------------------------------|------------------------------------------------|
| <b>Specific Gravity (25°C):</b> | 1.03 – 1.06                                    |
| <b>Refractive Index (25°C):</b> | 1.420 – 1.435                                  |
| <b>pH:</b>                      | 4.0 – 6.5 (neat)                               |
| <b>Flash Point:</b>             | > 200°F (> 93°C)                               |
| <b>Shelf Life:</b>              | 24 months from DOM.                            |
| <b>Storage:</b>                 | 50–90°F (10–32°C). Cool, dry, away from light. |

## INTENDED USE

This product is intended for use as a concentrated water-soluble natural & artificial flavoring in beverages, confectionery, baking, ice cream, frosting, and other water-based applications. Not intended for direct consumption in undiluted form. Use per GMP.

## TRANSPORTATION

|                           |                |
|---------------------------|----------------|
| <b>TDG (Canada):</b>      | Not regulated. |
| <b>DOT / IATA / IMDG:</b> | Not regulated. |
| <b>HS Tariff Code:</b>    | 3302.10        |

### PART 3 — CERTIFICATE OF ANALYSIS (COA)

|                    |                                                |
|--------------------|------------------------------------------------|
| Product Name:      | Birthday Cake Flavoring (Water Soluble)        |
| Brand:             | Dolce Flav                                     |
| Ingredients:       | Propylene Glycol, Natural & Artificial Flavors |
| Lot Number:        | See product label                              |
| Date of Expiry:    | 24 months from DOM                             |
| Country of Origin: | United States of America                       |

#### ORGANOLEPTIC EVALUATION

| Test Parameter  | Specification                                             | Result   | Method        |
|-----------------|-----------------------------------------------------------|----------|---------------|
| Appearance      | Clear, colorless liquid                                   | Conforms | Visual        |
| Color           | Colorless                                                 | Conforms | Visual        |
| Odor            | Sweet, buttery, vanilla, sugary frosting                  | Conforms | Organoleptic  |
| Flavor/Function | Sweet, buttery, vanilla birthday cake with frosting notes | Conforms | Sensory Panel |
| Solubility      | Water soluble; miscible                                   | Conforms | Visual        |

#### ALLERGEN DECLARATION

| Allergen         | Present | Status |
|------------------|---------|--------|
| Gluten / Wheat   | No      | Free   |
| Dairy / Milk     | No      | Free   |
| Eggs             | No      | Free   |
| Soy              | No      | Free   |
| Tree Nuts        | No      | Free   |
| Peanuts          | No      | Free   |
| Fish / Shellfish | No      | Free   |
| Sesame           | No      | Free   |

**Certification:** Manufactured and tested per FDA regulations, Health Canada Food and Drug Regulations, BRCGS standards, and cGMP.

**DISPOSITION: APPROVED — PASS**

## PART 4 — PRODUCT SPECIFICATION SHEET

### PRODUCT IDENTIFICATION

|                           |                                                          |
|---------------------------|----------------------------------------------------------|
| <b>Product Name:</b>      | Birthday Cake Flavoring (Water Soluble)                  |
| <b>Brand:</b>             | Dolce Flav                                               |
| <b>Product Type:</b>      | Concentrated Water Soluble Natural & Artificial Flavor   |
| <b>Available Sizes:</b>   | 2 oz, 8 oz, 32 oz, 1 gallon, 30 gallon, 55 gallon, totes |
| <b>Country of Origin:</b> | USA                                                      |
| <b>Kosher:</b>            | Yes                                                      |
| <b>BRCGS:</b>             | Certified                                                |
| <b>Dye-Free:</b>          | Yes                                                      |
| <b>Alcohol-Free:</b>      | Yes                                                      |
| <b>Keto-Friendly:</b>     | Yes                                                      |

### INGREDIENT DECLARATION

Propylene Glycol, Natural & Artificial Flavors.

### PHYSICAL SPECIFICATIONS

|                          |                                                           |
|--------------------------|-----------------------------------------------------------|
| <b>Form:</b>             | Liquid                                                    |
| <b>Appearance:</b>       | Clear, colorless liquid                                   |
| <b>Color:</b>            | Colorless                                                 |
| <b>Odor / Flavor:</b>    | Sweet, buttery, vanilla birthday cake with frosting notes |
| <b>Solubility:</b>       | Water Soluble                                             |
| <b>Specific Gravity:</b> | 1.03 – 1.06                                               |
| <b>Refractive Index:</b> | 1.420 – 1.435                                             |
| <b>pH:</b>               | 4.0 – 6.5 (neat)                                          |
| <b>Flash Point:</b>      | > 200°F (> 93°C)                                          |
| <b>Shelf Life:</b>       | 24 months from DOM.                                       |
| <b>Storage:</b>          | 50–90°F (10–32°C). Cool, dry, away from light.            |

### PACKAGING

|                  |                                                  |
|------------------|--------------------------------------------------|
| <b>Retail:</b>   | Amber/opaque bottle with measured dropper        |
| <b>Bulk:</b>     | Drums (30 gal, 55 gal), totes                    |
| <b>Closure:</b>  | Tamper-evident cap (retail); sealed bung (drums) |
| <b>Labeling:</b> | FDA 21 CFR 101 and CFIA compliant                |

### CERTIFICATIONS & COMPLIANCE

|                            |                                                                   |
|----------------------------|-------------------------------------------------------------------|
| <b>FDA:</b>                | cGMP; all ingredients GRAS                                        |
| <b>Health Canada:</b>      | Permitted under Food and Drug Regulations, Division 10            |
| <b>CFIA:</b>               | Compliant for Canadian import                                     |
| <b>BRCGS:</b>              | BRCGS Certified                                                   |
| <b>Kosher:</b>             | Certified Kosher                                                  |
| <b>Allergen Status:</b>    | Free from gluten, dairy, eggs, soy, nuts, fish, shellfish, sesame |
| <b>California Prop 65:</b> | No listed chemicals                                               |
| <b>HS Tariff Code:</b>     | 3302.10                                                           |

|              |                               |
|--------------|-------------------------------|
| Made in USA: | Yes — Los Angeles, California |
|--------------|-------------------------------|

## PART 5 — TECHNICAL DATA SHEET (TDS)

### PRODUCT OVERVIEW

Dolce Flav Birthday Cake Flavoring is a super-strength, water-soluble concentrated natural & artificial flavoring formulated with propylene glycol as a carrier and a proprietary blend of natural & artificial flavors. Delivers a sweet, buttery, vanilla birthday cake with frosting notes profile. Available from 2 oz bottles to 55-gallon drums and totes.

### KEY FEATURES

|                         |                                                                                                         |
|-------------------------|---------------------------------------------------------------------------------------------------------|
| <b>Clean Label:</b>     | Natural & Artificial — bold flavor profile.                                                             |
| <b>Concentrated:</b>    | Small amount delivers bold flavor. 2,000+ drops per 2 oz bottle.                                        |
| <b>Water Soluble:</b>   | Blends seamlessly into water-based formulations.                                                        |
| <b>Versatile:</b>       | Suitable for beverages, confectionery, baking, ice cream, frosting, and other water-based applications. |
| <b>Shelf Stability:</b> | 24 months from DOM. No refrigeration required.                                                          |

### TECHNICAL PROPERTIES

| Property         | Value                                                     |
|------------------|-----------------------------------------------------------|
| Solubility       | Water Soluble                                             |
| Physical Form    | Clear, colorless liquid                                   |
| Color            | Colorless                                                 |
| Specific Gravity | 1.03 – 1.06                                               |
| Refractive Index | 1.420 – 1.435                                             |
| Flash Point      | > 200°F (> 93°C)                                          |
| Character        | Sweet, buttery, vanilla birthday cake with frosting notes |
| Carrier          | Propylene Glycol                                          |

### SUGGESTED USE RATES

| Application                 | Suggested Use Rate   | Base Amount                 |
|-----------------------------|----------------------|-----------------------------|
| Hard Candy / Caramel        | 1 tsp (5 mL)         | per 1 lb mixture            |
| Gummies / Chocolate / Fudge | 1 tsp (5 mL)         | per 2 lbs mixture           |
| Baked Goods                 | 1 tsp (5 mL)         | per 4 cups batter/dough     |
| Beverages / Syrups          | 2–5 drops            | per 8 oz serving            |
| General                     | Start with 2–3 drops | Adjust to desired intensity |

### STORAGE & HANDLING

|                     |                                                        |
|---------------------|--------------------------------------------------------|
| <b>Temperature:</b> | 50–90°F (10–32°C)                                      |
| <b>Light:</b>       | Protect from direct sunlight and UV                    |
| <b>Container:</b>   | Keep tightly sealed when not in use                    |
| <b>Shelf Life:</b>  | 24 months from DOM Use within 12 months after opening. |

### REGULATORY & QUALITY

Manufactured in the USA under cGMP and BRCGS certification. All ingredients are FDA GRAS. Permitted under Health Canada Food and Drug Regulations (Division 10). Kosher certified. Compliant for import into Canada under CFIA guidelines.

# Dolce Flav

## PART 6 — ALLERGEN STATEMENT

### PRODUCT IDENTIFICATION

|                    |                                                |
|--------------------|------------------------------------------------|
| Product Name:      | Birthday Cake Flavoring (Water Soluble)        |
| Brand:             | Dolce Flav                                     |
| Manufacturer:      | Dolce Flav                                     |
| Ingredients:       | Propylene Glycol, Natural & Artificial Flavors |
| Date of Statement: | April 21, 2026                                 |

### ALLERGEN DECLARATION TABLE

| Allergen                | Present in Product | Cross-Contact Risk | Status |
|-------------------------|--------------------|--------------------|--------|
| Gluten / Wheat          | No                 | No                 | Free   |
| Dairy / Milk            | No                 | No                 | Free   |
| Eggs                    | No                 | No                 | Free   |
| Soy                     | No                 | No                 | Free   |
| Tree Nuts               | No                 | No                 | Free   |
| Peanuts                 | No                 | No                 | Free   |
| Fish                    | No                 | No                 | Free   |
| Shellfish / Crustaceans | No                 | No                 | Free   |
| Sesame                  | No                 | No                 | Free   |
| Mustard                 | No                 | No                 | Free   |
| Sulphites (> 10 ppm)    | No                 | No                 | Free   |
| Celery                  | No                 | No                 | Free   |
| Lupin                   | No                 | No                 | Free   |
| Mollusks                | No                 | No                 | Free   |

### ALLERGEN MANAGEMENT STATEMENT

Dolce Flav hereby declares that **Birthday Cake Flavoring (Water Soluble)** is free from all major allergens as identified by the FDA Food Allergen Labeling and Consumer Protection Act (FALCPA) and Health Canada's Food and Drug Regulations (Division 1, Section B.01.010.1).

**Manufacturing Controls:**

- This product is manufactured in a facility that follows strict Good Manufacturing Practices (cGMP) and BRCGS-certified allergen management protocols. The following controls are in place to prevent allergen cross-contamination:
- 1. Dedicated Equipment & Segregation:** Production equipment is thoroughly cleaned and sanitized between production runs using validated cleaning procedures. Allergen-containing and allergen-free products are segregated during storage and production.
  - 2. Cleaning & Validation:** Allergen cleaning procedures are validated and documented. Visual inspection and verification are performed after each cleaning cycle before allergen-free products are processed.
  - 3. Supplier Verification:** All raw material suppliers provide allergen declarations confirming the allergen status of their ingredients. Supplier certificates are reviewed and maintained on file.

- 4. Employee Training:** All production staff receive regular training on allergen awareness, handling, cross-contact prevention, and cleaning procedures per BRCGS and cGMP requirements.
- 5. Labeling Compliance:** All product labeling complies with FDA FALCPA requirements (21 CFR 101) and Health Canada allergen labeling regulations.

REGULATORY REFERENCES

|                     |                                                                                                                 |
|---------------------|-----------------------------------------------------------------------------------------------------------------|
| FDA (U.S.):         | FALCPA — Food Allergen Labeling and Consumer Protection Act of 2004. FASTER Act of 2021 (added sesame).         |
| Health Canada:      | Food and Drug Regulations, Division 1, Section B.01.010.1 — Priority Food Allergens.                            |
| EU:                 | Regulation (EU) No. 1169/2011, Annex II — 14 declarable allergens (extended table above includes EU allergens). |
| Codex Alimentarius: | CODEX STAN 1-1985 — General Standard for the Labelling of Prepackaged Foods.                                    |

ALLERGEN STATUS: ALLERGEN-FREE

**Disclaimer:** This allergen statement is based on information provided by raw material suppliers and our own manufacturing processes. It is provided in good faith. This document is valid for one year from the date of issuance unless superseded by a revised statement.

# Dolce Flav

## Dolce Flav — Birthday Cake Flavoring

Technical Documents  
*Prepared for Canadian Customs & Import Compliance*

|                    |                                                          |
|--------------------|----------------------------------------------------------|
| Product Name:      | Birthday Cake Flavoring (Water Soluble)                  |
| Brand:             | Dolce Flav                                               |
| Manufacturer:      | Dolce Flav                                               |
| Location:          | Los Angeles, California, USA                             |
| Ingredients:       | Propylene Glycol, Natural & Artificial Flavors           |
| Solubility:        | Water Soluble                                            |
| Appearance:        | Clear, colorless liquid                                  |
| Color:             | Colorless                                                |
| Available Sizes:   | 2 oz, 8 oz, 32 oz, 1 gallon, 30 gallon, 55 gallon, totes |
| Country of Origin: | United States of America                                 |
| HS Tariff Code:    | 3302.10                                                  |
| Document Date:     | April 21, 2026                                           |
| Revision:          | 01                                                       |

IMPORTANT: Prepared for Canadian customs and import compliance. Satisfies WHMIS 2015 / HPR, Health Canada, and CFIA requirements.

## PART 1 — SAFETY DATA SHEET (SDS)

In accordance with WHMIS 2015 / HPR (SOR/2015-17) and OSHA 29 CFR 1910.1200 (GHS Rev. 3)

### SECTION 1: IDENTIFICATION

|                              |                                                                                                                                                         |
|------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Product Identifier:</b>   | Birthday Cake Flavoring (Water Soluble)                                                                                                                 |
| <b>Brand:</b>                | Dolce Flav                                                                                                                                              |
| <b>Product Type:</b>         | Concentrated Water Soluble Natural & Artificial Flavor                                                                                                  |
| <b>Recommended Use:</b>      | Concentrated water-soluble natural & artificial flavoring for beverages, confectionery, baking, ice cream, frosting, and other water-based applications |
| <b>Uses Advised Against:</b> | Not for direct consumption in undiluted form                                                                                                            |
| <b>Manufacturer:</b>         | Dolce Flav                                                                                                                                              |
| <b>Address:</b>              | Los Angeles, California, USA                                                                                                                            |
| <b>Emergency Contact:</b>    | Contact manufacturer directly                                                                                                                           |

### SECTION 2: HAZARD IDENTIFICATION

**WHMIS 2015 / GHS Classification:** Not classified as hazardous.

**Signal Word:** None **Hazard Statements:** None required.

**Precautionary Statements:** Use per GMP. Avoid prolonged skin contact with undiluted product. Keep out of reach of children.

**Other Hazards:** None known.

### SECTION 3: COMPOSITION / INFORMATION ON INGREDIENTS

| Component                    | CAS Number        | Function          |
|------------------------------|-------------------|-------------------|
| Propylene Glycol             | 57-55-6           | Carrier / solvent |
| Natural & Artificial Flavors | Proprietary blend | Flavoring agents  |

All ingredients FDA GRAS. Permitted under Health Canada Food and Drug Regulations (Division 10). PG is GRAS per 21 CFR 184.1666.

### SECTION 4: FIRST-AID MEASURES

|                      |                                                                             |
|----------------------|-----------------------------------------------------------------------------|
| <b>Inhalation:</b>   | Move to fresh air. Seek medical attention if irritation persists.           |
| <b>Skin Contact:</b> | Wash with soap and water. Seek medical advice if irritation develops.       |
| <b>Eye Contact:</b>  | Flush with water 15 minutes. Seek medical attention if irritation persists. |
| <b>Ingestion:</b>    | Food-grade product. Rinse mouth if large quantity consumed undiluted.       |

### SECTION 5: FIRE-FIGHTING MEASURES

|                                |                                                                              |
|--------------------------------|------------------------------------------------------------------------------|
| <b>Suitable Media:</b>         | Water spray, foam, dry chemical, CO2.                                        |
| <b>Specific Hazards:</b>       | Water-based, not readily flammable. PG combustible at elevated temperatures. |
| <b>Flash Point:</b>            | > 200°F (> 93°C)                                                             |
| <b>Firefighter Protection:</b> | Wear SCBA and full protective gear.                                          |

### SECTION 6: ACCIDENTAL RELEASE MEASURES

|                              |                                                                             |
|------------------------------|-----------------------------------------------------------------------------|
| <b>Personal Precautions:</b> | Wear PPE. Spilled liquid creates slippery surfaces.                         |
| <b>Cleanup:</b>              | Mop up or absorb with inert material. Flush area with water.                |
| <b>Environmental:</b>        | Biodegradable, non-toxic. Prevent large quantities from entering waterways. |

### SECTION 7: HANDLING AND STORAGE

|                  |                                              |
|------------------|----------------------------------------------|
| <b>Handling:</b> | Use good hygiene. Wash hands after handling. |
|------------------|----------------------------------------------|

|                       |                                                                            |
|-----------------------|----------------------------------------------------------------------------|
| <b>Storage:</b>       | 50–90°F (10–32°C). Keep sealed. Protect from sunlight, heat, and freezing. |
| <b>Shelf Life:</b>    | 24 months from DOM.                                                        |
| <b>Incompatibles:</b> | Strong oxidizing agents, strong acids.                                     |

## SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION

OEL: PG — AIHA WEEL: 10 mg/m<sup>3</sup> (aerosol).

|                     |                                                   |
|---------------------|---------------------------------------------------|
| <b>Respiratory:</b> | Not required under normal use.                    |
| <b>Hands:</b>       | Chemical-resistant gloves for prolonged handling. |
| <b>Eyes:</b>        | Safety glasses with side shields.                 |
| <b>Skin/Body:</b>   | Protective clothing.                              |

## SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

|                          |                                                                         |
|--------------------------|-------------------------------------------------------------------------|
| <b>Appearance:</b>       | Clear, colorless liquid                                                 |
| <b>Color:</b>            | Colorless                                                               |
| <b>Odor:</b>             | Characteristic birthday cake — sweet, buttery, vanilla, sugary frosting |
| <b>pH:</b>               | 4.0 – 6.5 (neat)                                                        |
| <b>Boiling Point:</b>    | > 212°F (> 100°C)                                                       |
| <b>Flash Point:</b>      | > 200°F (> 93°C)                                                        |
| <b>Relative Density:</b> | 1.03 – 1.06                                                             |
| <b>Solubility:</b>       | Water-soluble. Miscible with water.                                     |
| <b>Viscosity:</b>        | Liquid, low to moderate viscosity                                       |

## SECTION 10: STABILITY AND REACTIVITY

|                                 |                                                       |
|---------------------------------|-------------------------------------------------------|
| <b>Stability:</b>               | Stable under recommended conditions.                  |
| <b>Conditions to Avoid:</b>     | Excessive heat, strong oxidizers, prolonged sunlight. |
| <b>Hazardous Decomposition:</b> | CO, CO <sub>2</sub> upon thermal decomposition.       |
| <b>Polymerization:</b>          | Will not occur.                                       |

## SECTION 11: TOXICOLOGICAL INFORMATION

**Acute Toxicity:** Not classified. Food-grade ingredients.

|                         |                                                   |
|-------------------------|---------------------------------------------------|
| <b>Oral:</b>            | Low toxicity. Food-grade.                         |
| <b>Dermal:</b>          | May cause mild irritation with prolonged contact. |
| <b>Inhalation:</b>      | May cause mild irritation if misted.              |
| <b>Eye:</b>             | May cause mild, transient irritation.             |
| <b>Carcinogenicity:</b> | No components listed by IARC, NTP, or OSHA.       |

## SECTION 12: ECOLOGICAL INFORMATION

|                          |                                 |
|--------------------------|---------------------------------|
| <b>Biodegradability:</b> | Readily biodegradable.          |
| <b>Bioaccumulation:</b>  | Not expected.                   |
| <b>Ecotoxicity:</b>      | No significant adverse effects. |

## SECTION 13: DISPOSAL CONSIDERATIONS

Dispose per applicable federal, provincial, and local regulations. Biodegradable. Empty containers may be recycled.

## SECTION 14: TRANSPORT INFORMATION

|                        |                |
|------------------------|----------------|
| <b>TDG (Canada):</b>   | Not regulated. |
| <b>DOT (U.S.):</b>     | Not regulated. |
| <b>IATA / IMDG:</b>    | Not regulated. |
| <b>HS Tariff Code:</b> | 3302.10        |

## SECTION 15: REGULATORY INFORMATION

|                            |                                                         |
|----------------------------|---------------------------------------------------------|
| <b>WHMIS 2015:</b>         | Not classified as hazardous.                            |
| <b>Health Canada:</b>      | Permitted under Food and Drug Regulations, Division 10. |
| <b>CFIA:</b>               | Compliant for import.                                   |
| <b>FDA (U.S.):</b>         | All ingredients FDA GRAS.                               |
| <b>CEPA / DSL:</b>         | All ingredients listed or exempt.                       |
| <b>California Prop 65:</b> | No listed chemicals.                                    |
| <b>Kosher:</b>             | Yes — Kosher certified.                                 |
| <b>BRCGS:</b>              | BRCGS Certified.                                        |

## SECTION 16: OTHER INFORMATION

|                             |                |
|-----------------------------|----------------|
| <b>Date of Preparation:</b> | April 21, 2026 |
| <b>Revision:</b>            | 01             |

Disclaimer: Information believed reliable, provided without warranty. Prepared per WHMIS 2015 / HPR and GHS Rev. 3.

## PART 2 — FLAVOR IDENTIFICATION DOCUMENT (FID)

### PRODUCT IDENTIFICATION

|                           |                                         |
|---------------------------|-----------------------------------------|
| <b>Product Name:</b>      | Birthday Cake Flavoring (Water Soluble) |
| <b>Brand:</b>             | Dolce Flav                              |
| <b>Manufacturer:</b>      | Dolce Flav                              |
| <b>Location:</b>          | Los Angeles, California, USA            |
| <b>Country of Origin:</b> | United States of America                |

### FLAVOR / PRODUCT DESCRIPTION

|                       |                                                                         |
|-----------------------|-------------------------------------------------------------------------|
| <b>Type:</b>          | Natural & Artificial                                                    |
| <b>Profile:</b>       | Sweet, buttery, vanilla birthday cake with frosting notes               |
| <b>Aroma:</b>         | Characteristic birthday cake — sweet, buttery, vanilla, sugary frosting |
| <b>Solubility:</b>    | Water Soluble                                                           |
| <b>Physical Form:</b> | Clear, colorless liquid                                                 |
| <b>Color:</b>         | Colorless                                                               |

### INGREDIENT DECLARATION

Propylene Glycol, Natural & Artificial Flavors.

### COMPOSITION

| Component                    | CAS Number        | Function          |
|------------------------------|-------------------|-------------------|
| Propylene Glycol             | 57-55-6           | Carrier / solvent |
| Natural & Artificial Flavors | Proprietary blend | Flavoring agents  |

### REGULATORY STATUS

|                       |                                                         |
|-----------------------|---------------------------------------------------------|
| <b>FDA:</b>           | All ingredients FDA GRAS.                               |
| <b>Health Canada:</b> | Permitted under Food and Drug Regulations, Division 10. |
| <b>CFIA:</b>          | Compliant for import into Canada.                       |
| <b>FEMA GRAS:</b>     | All flavoring components are FEMA GRAS.                 |
| <b>Kosher:</b>        | Yes — Kosher certified.                                 |
| <b>BRCGS:</b>         | BRCGS Certified.                                        |

### ALLERGEN DECLARATION

| Allergen         | Present | Status |
|------------------|---------|--------|
| Gluten / Wheat   | No      | Free   |
| Dairy / Milk     | No      | Free   |
| Eggs             | No      | Free   |
| Soy              | No      | Free   |
| Tree Nuts        | No      | Free   |
| Peanuts          | No      | Free   |
| Fish / Shellfish | No      | Free   |

|        |    |      |
|--------|----|------|
| Sesame | No | Free |
|--------|----|------|

## PHYSICAL & CHEMICAL DATA

|                                 |                                                |
|---------------------------------|------------------------------------------------|
| <b>Specific Gravity (25°C):</b> | 1.03 – 1.06                                    |
| <b>Refractive Index (25°C):</b> | 1.420 – 1.435                                  |
| <b>pH:</b>                      | 4.0 – 6.5 (neat)                               |
| <b>Flash Point:</b>             | > 200°F (> 93°C)                               |
| <b>Shelf Life:</b>              | 24 months from DOM.                            |
| <b>Storage:</b>                 | 50–90°F (10–32°C). Cool, dry, away from light. |

## INTENDED USE

This product is intended for use as a concentrated water-soluble natural & artificial flavoring in beverages, confectionery, baking, ice cream, frosting, and other water-based applications. Not intended for direct consumption in undiluted form. Use per GMP.

## TRANSPORTATION

|                           |                |
|---------------------------|----------------|
| <b>TDG (Canada):</b>      | Not regulated. |
| <b>DOT / IATA / IMDG:</b> | Not regulated. |
| <b>HS Tariff Code:</b>    | 3302.10        |

PART 3 — CERTIFICATE OF ANALYSIS (COA)

|                    |                                                |
|--------------------|------------------------------------------------|
| Product Name:      | Birthday Cake Flavoring (Water Soluble)        |
| Brand:             | Dolce Flav                                     |
| Ingredients:       | Propylene Glycol, Natural & Artificial Flavors |
| Lot Number:        | See product label                              |
| Date of Expiry:    | 24 months from DOM                             |
| Country of Origin: | United States of America                       |

ORGANOLEPTIC EVALUATION

| Test Parameter  | Specification                                             | Result   | Method        |
|-----------------|-----------------------------------------------------------|----------|---------------|
| Appearance      | Clear, colorless liquid                                   | Conforms | Visual        |
| Color           | Colorless                                                 | Conforms | Visual        |
| Odor            | Sweet, buttery, vanilla, sugary frosting                  | Conforms | Organoleptic  |
| Flavor/Function | Sweet, buttery, vanilla birthday cake with frosting notes | Conforms | Sensory Panel |
| Solubility      | Water soluble; miscible                                   | Conforms | Visual        |

ALLERGEN DECLARATION

| Allergen         | Present | Status |
|------------------|---------|--------|
| Gluten / Wheat   | No      | Free   |
| Dairy / Milk     | No      | Free   |
| Eggs             | No      | Free   |
| Soy              | No      | Free   |
| Tree Nuts        | No      | Free   |
| Peanuts          | No      | Free   |
| Fish / Shellfish | No      | Free   |
| Sesame           | No      | Free   |

**Certification:** Manufactured and tested per FDA regulations, Health Canada Food and Drug Regulations, BRCGS standards, and cGMP.

DISPOSITION: APPROVED — PASS

## PART 4 — PRODUCT SPECIFICATION SHEET

### PRODUCT IDENTIFICATION

|                           |                                                          |
|---------------------------|----------------------------------------------------------|
| <b>Product Name:</b>      | Birthday Cake Flavoring (Water Soluble)                  |
| <b>Brand:</b>             | Dolce Flav                                               |
| <b>Product Type:</b>      | Concentrated Water Soluble Natural & Artificial Flavor   |
| <b>Available Sizes:</b>   | 2 oz, 8 oz, 32 oz, 1 gallon, 30 gallon, 55 gallon, totes |
| <b>Country of Origin:</b> | USA                                                      |
| <b>Kosher:</b>            | Yes                                                      |
| <b>BRCGS:</b>             | Certified                                                |
| <b>Dye-Free:</b>          | Yes                                                      |
| <b>Alcohol-Free:</b>      | Yes                                                      |
| <b>Keto-Friendly:</b>     | Yes                                                      |

### INGREDIENT DECLARATION

Propylene Glycol, Natural & Artificial Flavors.

### PHYSICAL SPECIFICATIONS

|                          |                                                           |
|--------------------------|-----------------------------------------------------------|
| <b>Form:</b>             | Liquid                                                    |
| <b>Appearance:</b>       | Clear, colorless liquid                                   |
| <b>Color:</b>            | Colorless                                                 |
| <b>Odor / Flavor:</b>    | Sweet, buttery, vanilla birthday cake with frosting notes |
| <b>Solubility:</b>       | Water Soluble                                             |
| <b>Specific Gravity:</b> | 1.03 – 1.06                                               |
| <b>Refractive Index:</b> | 1.420 – 1.435                                             |
| <b>pH:</b>               | 4.0 – 6.5 (neat)                                          |
| <b>Flash Point:</b>      | > 200°F (> 93°C)                                          |
| <b>Shelf Life:</b>       | 24 months from DOM.                                       |
| <b>Storage:</b>          | 50–90°F (10–32°C). Cool, dry, away from light.            |

### PACKAGING

|                  |                                                  |
|------------------|--------------------------------------------------|
| <b>Retail:</b>   | Amber/opaque bottle with measured dropper        |
| <b>Bulk:</b>     | Drums (30 gal, 55 gal), totes                    |
| <b>Closure:</b>  | Tamper-evident cap (retail); sealed bung (drums) |
| <b>Labeling:</b> | FDA 21 CFR 101 and CFIA compliant                |

### CERTIFICATIONS & COMPLIANCE

|                            |                                                                   |
|----------------------------|-------------------------------------------------------------------|
| <b>FDA:</b>                | cGMP; all ingredients GRAS                                        |
| <b>Health Canada:</b>      | Permitted under Food and Drug Regulations, Division 10            |
| <b>CFIA:</b>               | Compliant for Canadian import                                     |
| <b>BRCGS:</b>              | BRCGS Certified                                                   |
| <b>Kosher:</b>             | Certified Kosher                                                  |
| <b>Allergen Status:</b>    | Free from gluten, dairy, eggs, soy, nuts, fish, shellfish, sesame |
| <b>California Prop 65:</b> | No listed chemicals                                               |
| <b>HS Tariff Code:</b>     | 3302.10                                                           |

|              |                               |
|--------------|-------------------------------|
| Made in USA: | Yes — Los Angeles, California |
|--------------|-------------------------------|

PART 5 — TECHNICAL DATA SHEET (TDS)

PRODUCT OVERVIEW

Dolce Flav Birthday Cake Flavoring is a super-strength, water-soluble concentrated natural & artificial flavoring formulated with propylene glycol as a carrier and a proprietary blend of natural & artificial flavors. Delivers a sweet, buttery, vanilla birthday cake with frosting notes profile. Available from 2 oz bottles to 55-gallon drums and totes.

KEY FEATURES

|                  |                                                                                                         |
|------------------|---------------------------------------------------------------------------------------------------------|
| Clean Label:     | Natural & Artificial — bold flavor profile.                                                             |
| Concentrated:    | Small amount delivers bold flavor. 2,000+ drops per 2 oz bottle.                                        |
| Water Soluble:   | Blends seamlessly into water-based formulations.                                                        |
| Versatile:       | Suitable for beverages, confectionery, baking, ice cream, frosting, and other water-based applications. |
| Shelf Stability: | 24 months from DOM. No refrigeration required.                                                          |

TECHNICAL PROPERTIES

| Property         | Value                                                     |
|------------------|-----------------------------------------------------------|
| Solubility       | Water Soluble                                             |
| Physical Form    | Clear, colorless liquid                                   |
| Color            | Colorless                                                 |
| Specific Gravity | 1.03 – 1.06                                               |
| Refractive Index | 1.420 – 1.435                                             |
| Flash Point      | > 200°F (> 93°C)                                          |
| Character        | Sweet, buttery, vanilla birthday cake with frosting notes |
| Carrier          | Propylene Glycol                                          |

SUGGESTED USE RATES

| Application                 | Suggested Use Rate   | Base Amount                 |
|-----------------------------|----------------------|-----------------------------|
| Hard Candy / Caramel        | 1 tsp (5 mL)         | per 1 lb mixture            |
| Gummies / Chocolate / Fudge | 1 tsp (5 mL)         | per 2 lbs mixture           |
| Baked Goods                 | 1 tsp (5 mL)         | per 4 cups batter/dough     |
| Beverages / Syrups          | 2–5 drops            | per 8 oz serving            |
| General                     | Start with 2–3 drops | Adjust to desired intensity |

STORAGE & HANDLING

|              |                                                        |
|--------------|--------------------------------------------------------|
| Temperature: | 50–90°F (10–32°C)                                      |
| Light:       | Protect from direct sunlight and UV                    |
| Container:   | Keep tightly sealed when not in use                    |
| Shelf Life:  | 24 months from DOM Use within 12 months after opening. |

REGULATORY & QUALITY

Manufactured in the USA under cGMP and BRCGS certification. All ingredients are FDA GRAS. Permitted under Health Canada Food and Drug Regulations (Division 10). Kosher certified. Compliant for import into Canada under CFIA guidelines.

# Dolce Flav

## PART 6 — ALLERGEN STATEMENT

### PRODUCT IDENTIFICATION

|                    |                                                |
|--------------------|------------------------------------------------|
| Product Name:      | Birthday Cake Flavoring (Water Soluble)        |
| Brand:             | Dolce Flav                                     |
| Manufacturer:      | Dolce Flav                                     |
| Ingredients:       | Propylene Glycol, Natural & Artificial Flavors |
| Date of Statement: | April 21, 2026                                 |

### ALLERGEN DECLARATION TABLE

| Allergen                | Present in Product | Cross-Contact Risk | Status |
|-------------------------|--------------------|--------------------|--------|
| Gluten / Wheat          | No                 | No                 | Free   |
| Dairy / Milk            | No                 | No                 | Free   |
| Eggs                    | No                 | No                 | Free   |
| Soy                     | No                 | No                 | Free   |
| Tree Nuts               | No                 | No                 | Free   |
| Peanuts                 | No                 | No                 | Free   |
| Fish                    | No                 | No                 | Free   |
| Shellfish / Crustaceans | No                 | No                 | Free   |
| Sesame                  | No                 | No                 | Free   |
| Mustard                 | No                 | No                 | Free   |
| Sulphites (> 10 ppm)    | No                 | No                 | Free   |
| Celery                  | No                 | No                 | Free   |
| Lupin                   | No                 | No                 | Free   |
| Mollusks                | No                 | No                 | Free   |

### ALLERGEN MANAGEMENT STATEMENT

Dolce Flav hereby declares that **Birthday Cake Flavoring (Water Soluble)** is free from all major allergens as identified by the FDA Food Allergen Labeling and Consumer Protection Act (FALCPA) and Health Canada’s Food and Drug Regulations (Division 1, Section B.01.010.1).

**Manufacturing Controls:**

- This product is manufactured in a facility that follows strict Good Manufacturing Practices (cGMP) and BRCGS-certified allergen management protocols. The following controls are in place to prevent allergen cross-contamination:
- 1. Dedicated Equipment & Segregation:** Production equipment is thoroughly cleaned and sanitized between production runs using validated cleaning procedures. Allergen-containing and allergen-free products are segregated during storage and production.
  - 2. Cleaning & Validation:** Allergen cleaning procedures are validated and documented. Visual inspection and verification are performed after each cleaning cycle before allergen-free products are processed.
  - 3. Supplier Verification:** All raw material suppliers provide allergen declarations confirming the allergen status of their ingredients. Supplier certificates are reviewed and maintained on file.

- 4. Employee Training:** All production staff receive regular training on allergen awareness, handling, cross-contact prevention, and cleaning procedures per BRCGS and cGMP requirements.
- 5. Labeling Compliance:** All product labeling complies with FDA FALCPA requirements (21 CFR 101) and Health Canada allergen labeling regulations.

REGULATORY REFERENCES

|                     |                                                                                                                 |
|---------------------|-----------------------------------------------------------------------------------------------------------------|
| FDA (U.S.):         | FALCPA — Food Allergen Labeling and Consumer Protection Act of 2004. FASTER Act of 2021 (added sesame).         |
| Health Canada:      | Food and Drug Regulations, Division 1, Section B.01.010.1 — Priority Food Allergens.                            |
| EU:                 | Regulation (EU) No. 1169/2011, Annex II — 14 declarable allergens (extended table above includes EU allergens). |
| Codex Alimentarius: | CODEX STAN 1-1985 — General Standard for the Labelling of Prepackaged Foods.                                    |

ALLERGEN STATUS: ALLERGEN-FREE

**Disclaimer:** This allergen statement is based on information provided by raw material suppliers and our own manufacturing processes. It is provided in good faith. This document is valid for one year from the date of issuance unless superseded by a revised statement.

— End of Document — Rev. 01 — April 21, 2026 —