

Dolce Flav

Dolce Flav — Cake Batter Flavoring

Technical Documents
Prepared for Canadian Customs & Import Compliance

Product Name:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Ingredients:	Propylene Glycol, Natural 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

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

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

SECTION 5: FIRE-FIGHTING MEASURES

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

SECTION 6: ACCIDENTAL RELEASE MEASURES

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

SECTION 7: HANDLING AND STORAGE

Handling:	Use good hygiene. Wash hands after handling.
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Storage:	50–90°F (10–32°C). Keep sealed. Protect from sunlight, heat, and freezing.
Shelf Life:	24 months from DOM.
Incompatibles:	Strong oxidizing agents, strong acids.

SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION

OEL: PG — AIHA WEEL: 10 mg/m³ (aerosol).

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

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

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

SECTION 10: STABILITY AND REACTIVITY

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

SECTION 11: TOXICOLOGICAL INFORMATION

Acute Toxicity: Not classified. Food-grade ingredients.

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

SECTION 12: ECOLOGICAL INFORMATION

Biodegradability:	Readily biodegradable.
Bioaccumulation:	Not expected.
Ecotoxicity:	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

TDG (Canada):	Not regulated.
DOT (U.S.):	Not regulated.
IATA / IMDG:	Not regulated.
HS Tariff Code:	3302.10

SECTION 15: REGULATORY INFORMATION

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

SECTION 16: OTHER INFORMATION

Date of Preparation:	April 21, 2026
Revision:	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

Product Name:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Country of Origin:	United States of America

FLAVOR / PRODUCT DESCRIPTION

Type:	Natural
Profile:	Sweet, buttery, rich vanilla cake batter
Aroma:	Characteristic cake batter — sweet, buttery, vanilla, doughy
Solubility:	Water Soluble
Physical Form:	Clear, colorless liquid
Color:	Colorless

INGREDIENT DECLARATION

Propylene Glycol, Natural Flavors.

COMPOSITION

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

REGULATORY STATUS

FDA:	All ingredients FDA GRAS.
Health Canada:	Permitted under Food and Drug Regulations, Division 10.
CFIA:	Compliant for import into Canada.
FEMA GRAS:	All flavoring components are FEMA GRAS.
Kosher:	Yes — Kosher certified.
BRCGS:	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
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PHYSICAL & CHEMICAL DATA

Specific Gravity (25°C):	1.03 – 1.06
Refractive Index (25°C):	1.420 – 1.435
pH:	4.0 – 6.5 (neat)
Flash Point:	> 200°F (> 93°C)
Shelf Life:	24 months from DOM.
Storage:	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 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

TDG (Canada):	Not regulated.
DOT / IATA / IMDG:	Not regulated.
HS Tariff Code:	3302.10

PART 3 — CERTIFICATE OF ANALYSIS (COA)

Product Name:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Ingredients:	Propylene Glycol, Natural 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, doughy	Conforms	Organoleptic
Flavor/Function	Sweet, buttery, rich vanilla cake batter	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

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

INGREDIENT DECLARATION

Propylene Glycol, Natural Flavors.

PHYSICAL SPECIFICATIONS

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

PACKAGING

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

CERTIFICATIONS & COMPLIANCE

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

Made in USA:	Yes — Los Angeles, California
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PART 5 — TECHNICAL DATA SHEET (TDS)

PRODUCT OVERVIEW

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

KEY FEATURES

Clean Label:	Natural — clean label-friendly.
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, rich vanilla cake batter
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:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Ingredients:	Propylene Glycol, Natural 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 **Cake Batter 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 — Cake Batter Flavoring

Technical Documents
Prepared for Canadian Customs & Import Compliance

Product Name:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Ingredients:	Propylene Glycol, Natural 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

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

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

SECTION 5: FIRE-FIGHTING MEASURES

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

SECTION 6: ACCIDENTAL RELEASE MEASURES

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

SECTION 7: HANDLING AND STORAGE

Handling:	Use good hygiene. Wash hands after handling.
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Storage:	50–90°F (10–32°C). Keep sealed. Protect from sunlight, heat, and freezing.
Shelf Life:	24 months from DOM.
Incompatibles:	Strong oxidizing agents, strong acids.

SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION

OEL: PG — AIHA WEEL: 10 mg/m³ (aerosol).

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

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

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

SECTION 10: STABILITY AND REACTIVITY

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

SECTION 11: TOXICOLOGICAL INFORMATION

Acute Toxicity: Not classified. Food-grade ingredients.

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

SECTION 12: ECOLOGICAL INFORMATION

Biodegradability:	Readily biodegradable.
Bioaccumulation:	Not expected.
Ecotoxicity:	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

TDG (Canada):	Not regulated.
DOT (U.S.):	Not regulated.
IATA / IMDG:	Not regulated.
HS Tariff Code:	3302.10

SECTION 15: REGULATORY INFORMATION

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

SECTION 16: OTHER INFORMATION

Date of Preparation:	April 21, 2026
Revision:	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

Product Name:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Country of Origin:	United States of America

FLAVOR / PRODUCT DESCRIPTION

Type:	Natural
Profile:	Sweet, buttery, rich vanilla cake batter
Aroma:	Characteristic cake batter — sweet, buttery, vanilla, doughy
Solubility:	Water Soluble
Physical Form:	Clear, colorless liquid
Color:	Colorless

INGREDIENT DECLARATION

Propylene Glycol, Natural Flavors.

COMPOSITION

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

REGULATORY STATUS

FDA:	All ingredients FDA GRAS.
Health Canada:	Permitted under Food and Drug Regulations, Division 10.
CFIA:	Compliant for import into Canada.
FEMA GRAS:	All flavoring components are FEMA GRAS.
Kosher:	Yes — Kosher certified.
BRCGS:	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
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PHYSICAL & CHEMICAL DATA

Specific Gravity (25°C):	1.03 – 1.06
Refractive Index (25°C):	1.420 – 1.435
pH:	4.0 – 6.5 (neat)
Flash Point:	> 200°F (> 93°C)
Shelf Life:	24 months from DOM.
Storage:	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 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

TDG (Canada):	Not regulated.
DOT / IATA / IMDG:	Not regulated.
HS Tariff Code:	3302.10

PART 3 — CERTIFICATE OF ANALYSIS (COA)

Product Name:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Ingredients:	Propylene Glycol, Natural 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, doughy	Conforms	Organoleptic
Flavor/Function	Sweet, buttery, rich vanilla cake batter	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

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

INGREDIENT DECLARATION

Propylene Glycol, Natural Flavors.

PHYSICAL SPECIFICATIONS

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

PACKAGING

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

CERTIFICATIONS & COMPLIANCE

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

Made in USA:	Yes — Los Angeles, California
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PART 5 — TECHNICAL DATA SHEET (TDS)

PRODUCT OVERVIEW

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

KEY FEATURES

Clean Label:	Natural — clean label-friendly.
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, rich vanilla cake batter
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:	Cake Batter Flavoring (Water Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Ingredients:	Propylene Glycol, Natural 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 **Cake Batter 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 —