

Dolce Flav

Dolce Flav — Habanero Flavoring

Technical Documents
Prepared for Canadian Customs & Import Compliance

Product Name:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Ingredients:	Sunflower Oil, Natural Flavors
Solubility:	Oil Soluble
Carrier Oil:	Sunflower Oil
Appearance:	Clear, brown liquid
Color:	Brown
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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Product Type:	Concentrated Oil Soluble Natural Flavor
Recommended Use:	Concentrated oil-soluble natural flavoring for confectionery, sauces, marinades, chocolate, savory applications, and other oil-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. Keep out of reach of children.

Other Hazards: Oil-soaked materials (rags, paper, clothing) may undergo spontaneous combustion. Place soaked materials in a sealed metal container.

SECTION 3: COMPOSITION / INFORMATION ON INGREDIENTS

Component	CAS Number	Function
Sunflower Oil (<i>Helianthus annuus</i>)	8001-21-6	Carrier oil
Natural Flavors	Proprietary blend	Flavoring agents

All ingredients FDA GRAS. Permitted under Health Canada Food and Drug Regulations (Division 10).

SECTION 4: FIRST-AID MEASURES

Inhalation:	Move to fresh air. Seek medical attention if irritation persists.
Skin Contact:	Wash with soap and water.
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:	Foam, dry chemical, CO2. Do not use water jets.
Specific Hazards:	Combustible liquid when heated. Oil-soaked materials may self-ignite.
Flash Point:	> 300°F (> 149°C)
Auto-Ignition Temp:	Approximately 650°F (343°C)
Firefighter Protection:	Wear SCBA and full protective gear.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions:	Wear PPE. Eliminate ignition sources. Spilled oil creates slippery surfaces.
Cleanup:	Absorb with inert material (sand, vermiculite). Collect for disposal. Clean with detergent.
Environmental:	Prevent from entering drains or waterways.

SECTION 7: HANDLING AND STORAGE

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

SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION

OEL: No established workplace exposure limits.

Respiratory:	Not required under normal use. Use OV/AG cartridge if misting.
Hands:	Chemical-resistant gloves for prolonged handling.
Eyes:	Safety glasses with side shields.
Skin/Body:	Protective clothing. Apron for large-scale handling.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Appearance:	Clear, brown liquid
Color:	Brown
Odor:	Characteristic habanero — fiery, fruity, tropical heat
pH:	Not applicable (oil-based)
Boiling Point:	Not established
Flash Point:	> 300°F (> 149°C)
Relative Density:	0.90 – 0.93
Solubility:	Oil-soluble. Insoluble in water.
Viscosity:	Liquid, low to moderate viscosity

SECTION 10: STABILITY AND REACTIVITY

Stability:	Stable under recommended conditions.
Conditions to Avoid:	Heat, open flames, strong oxidizers, prolonged sunlight.
Hazardous Decomposition:	CO, CO ₂ , acrid smoke 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 (vegetable oil base).
Bioaccumulation:	Not expected.
Ecotoxicity:	No significant adverse effects.

SECTION 13: DISPOSAL CONSIDERATIONS

Dispose per applicable regulations. Do not dispose of in drains or waterways. 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 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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Country of Origin:	United States of America

FLAVOR DESCRIPTION

Type:	Natural
Profile:	Fiery, fruity habanero pepper heat
Aroma:	Characteristic habanero — fiery, fruity, tropical heat
Solubility:	Oil Soluble
Carrier Oil:	Sunflower Oil
Physical Form:	Clear, brown liquid
Color:	Brown

INGREDIENT DECLARATION

Sunflower Oil, Natural Flavors.

COMPOSITION

Component	CAS Number	Function
Sunflower Oil (<i>Helianthus annuus</i>)	8001-21-6	Carrier oil
Natural Flavors	Proprietary blend	Flavoring agents

REGULATORY STATUS

FDA:	All ingredients GRAS.
Health Canada:	Permitted under Food and Drug Regulations, Division 10.
CFIA:	Compliant for import.
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

PHYSICAL & CHEMICAL DATA

Specific Gravity (25°C):	0.90 – 0.93
Refractive Index (25°C):	1.467 – 1.473
pH:	Not applicable (oil-based)
Flash Point:	> 300°F (> 149°C)
Shelf Life:	24 months from DOM.
Storage:	50–90°F (10–32°C). Cool, dry, away from light.

INTENDED USE

Concentrated oil-soluble natural flavoring for confectionery, sauces, marinades, chocolate, savory applications, and other oil-based applications. Not for direct consumption undiluted. Use per GMP.

TRANSPORTATION

TDG / DOT / IATA / IMDG:	Not regulated — not dangerous goods.
HS Tariff Code:	3302.10

PART 3 — CERTIFICATE OF ANALYSIS (COA)

Product Name:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Ingredients:	Sunflower Oil, Natural Flavors
Carrier Oil:	Sunflower Oil
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, brown liquid	Conforms	Visual
Color	Brown	Conforms	Visual
Odor	Fiery, fruity, tropical heat	Conforms	Organoleptic
Flavor	Fiery, fruity habanero pepper heat	Conforms	Sensory Panel
Solubility	Oil soluble; insoluble in water	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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Product Type:	Concentrated Oil Soluble Natural Flavor
Carrier Oil:	Sunflower Oil
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

Sunflower Oil, Natural Flavors.

PHYSICAL SPECIFICATIONS

Form:	Liquid
Appearance:	Clear, brown liquid
Color:	Brown
Odor / Flavor:	Fiery, fruity habanero pepper heat
Solubility:	Oil Soluble
Specific Gravity:	0.90 – 0.93
Refractive Index:	1.467 – 1.473
pH:	Not applicable (oil-based)
Flash Point:	> 300°F (> 149°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 (~2,000+ drops per 2 oz)
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 Free:	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

PART 5 — TECHNICAL DATA SHEET (TDS)

PRODUCT OVERVIEW

Dolce Flav Habanero Flavoring is a super-strength, oil-soluble concentrated natural flavoring formulated with sunflower oil as a carrier and a proprietary blend of natural flavors. Delivers a fiery, fruity habanero pepper heat profile. Available from 2 oz bottles to 55-gallon drums and totes.

KEY FEATURES

Flavor Profile:	Natural — clean label-friendly.
Super-Strength:	Bold flavor with minimal dosage. 2,000+ drops per 2 oz bottle.
Oil-Soluble:	Blends seamlessly into oil/fat-based formulations.
Clean Ingredients:	Dye-free, keto-friendly, free from major allergens.
Versatile:	Suitable for confectionery, sauces, marinades, chocolate, savory applications, and other oil-based applications.
Shelf Stability:	24-month shelf life. No refrigeration required.

TECHNICAL PROPERTIES

Property	Value
Solubility	Oil Soluble
Physical Form	Clear, brown liquid
Color	Brown
Specific Gravity	0.90 – 0.93
Refractive Index	1.467 – 1.473
Flash Point	> 300°F (> 149°C)
Character	Fiery, fruity habanero pepper heat
Carrier	Sunflower Oil

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
Lip Balm / Cosmetics	2 tsp (10 mL)	per 6 oz base
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 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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Ingredients:	Sunflower Oil, Natural Flavors
Carrier Oil:	Sunflower Oil
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 **Habanero Flavoring (Oil 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.
- 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.
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 — Habanero Flavoring

Technical Documents
Prepared for Canadian Customs & Import Compliance

Product Name:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Ingredients:	Sunflower Oil, Natural Flavors
Solubility:	Oil Soluble
Carrier Oil:	Sunflower Oil
Appearance:	Clear, brown liquid
Color:	Brown
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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Product Type:	Concentrated Oil Soluble Natural Flavor
Recommended Use:	Concentrated oil-soluble natural flavoring for confectionery, sauces, marinades, chocolate, savory applications, and other oil-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. Keep out of reach of children.

Other Hazards: Oil-soaked materials (rags, paper, clothing) may undergo spontaneous combustion. Place soaked materials in a sealed metal container.

SECTION 3: COMPOSITION / INFORMATION ON INGREDIENTS

Component	CAS Number	Function
Sunflower Oil (<i>Helianthus annuus</i>)	8001-21-6	Carrier oil
Natural Flavors	Proprietary blend	Flavoring agents

All ingredients FDA GRAS. Permitted under Health Canada Food and Drug Regulations (Division 10).

SECTION 4: FIRST-AID MEASURES

Inhalation:	Move to fresh air. Seek medical attention if irritation persists.
Skin Contact:	Wash with soap and water.
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:	Foam, dry chemical, CO2. Do not use water jets.
Specific Hazards:	Combustible liquid when heated. Oil-soaked materials may self-ignite.
Flash Point:	> 300°F (> 149°C)
Auto-Ignition Temp:	Approximately 650°F (343°C)
Firefighter Protection:	Wear SCBA and full protective gear.

SECTION 6: ACCIDENTAL RELEASE MEASURES

Personal Precautions:	Wear PPE. Eliminate ignition sources. Spilled oil creates slippery surfaces.
Cleanup:	Absorb with inert material (sand, vermiculite). Collect for disposal. Clean with detergent.
Environmental:	Prevent from entering drains or waterways.

SECTION 7: HANDLING AND STORAGE

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

SECTION 8: EXPOSURE CONTROLS / PERSONAL PROTECTION

OEL: No established workplace exposure limits.

Respiratory:	Not required under normal use. Use OV/AG cartridge if misting.
Hands:	Chemical-resistant gloves for prolonged handling.
Eyes:	Safety glasses with side shields.
Skin/Body:	Protective clothing. Apron for large-scale handling.

SECTION 9: PHYSICAL AND CHEMICAL PROPERTIES

Appearance:	Clear, brown liquid
Color:	Brown
Odor:	Characteristic habanero — fiery, fruity, tropical heat
pH:	Not applicable (oil-based)
Boiling Point:	Not established
Flash Point:	> 300°F (> 149°C)
Relative Density:	0.90 – 0.93
Solubility:	Oil-soluble. Insoluble in water.
Viscosity:	Liquid, low to moderate viscosity

SECTION 10: STABILITY AND REACTIVITY

Stability:	Stable under recommended conditions.
Conditions to Avoid:	Heat, open flames, strong oxidizers, prolonged sunlight.
Hazardous Decomposition:	CO, CO ₂ , acrid smoke 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 (vegetable oil base).
Bioaccumulation:	Not expected.
Ecotoxicity:	No significant adverse effects.

SECTION 13: DISPOSAL CONSIDERATIONS

Dispose per applicable regulations. Do not dispose of in drains or waterways. 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 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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Location:	Los Angeles, California, USA
Country of Origin:	United States of America

FLAVOR DESCRIPTION

Type:	Natural
Profile:	Fiery, fruity habanero pepper heat
Aroma:	Characteristic habanero — fiery, fruity, tropical heat
Solubility:	Oil Soluble
Carrier Oil:	Sunflower Oil
Physical Form:	Clear, brown liquid
Color:	Brown

INGREDIENT DECLARATION

Sunflower Oil, Natural Flavors.

COMPOSITION

Component	CAS Number	Function
Sunflower Oil (<i>Helianthus annuus</i>)	8001-21-6	Carrier oil
Natural Flavors	Proprietary blend	Flavoring agents

REGULATORY STATUS

FDA:	All ingredients GRAS.
Health Canada:	Permitted under Food and Drug Regulations, Division 10.
CFIA:	Compliant for import.
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

PHYSICAL & CHEMICAL DATA

Specific Gravity (25°C):	0.90 – 0.93
Refractive Index (25°C):	1.467 – 1.473
pH:	Not applicable (oil-based)
Flash Point:	> 300°F (> 149°C)
Shelf Life:	24 months from DOM.
Storage:	50–90°F (10–32°C). Cool, dry, away from light.

INTENDED USE

Concentrated oil-soluble natural flavoring for confectionery, sauces, marinades, chocolate, savory applications, and other oil-based applications. Not for direct consumption undiluted. Use per GMP.

TRANSPORTATION

TDG / DOT / IATA / IMDG:	Not regulated — not dangerous goods.
HS Tariff Code:	3302.10

PART 3 — CERTIFICATE OF ANALYSIS (COA)

Product Name:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Ingredients:	Sunflower Oil, Natural Flavors
Carrier Oil:	Sunflower Oil
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, brown liquid	Conforms	Visual
Color	Brown	Conforms	Visual
Odor	Fiery, fruity, tropical heat	Conforms	Organoleptic
Flavor	Fiery, fruity habanero pepper heat	Conforms	Sensory Panel
Solubility	Oil soluble; insoluble in water	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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Product Type:	Concentrated Oil Soluble Natural Flavor
Carrier Oil:	Sunflower Oil
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

Sunflower Oil, Natural Flavors.

PHYSICAL SPECIFICATIONS

Form:	Liquid
Appearance:	Clear, brown liquid
Color:	Brown
Odor / Flavor:	Fiery, fruity habanero pepper heat
Solubility:	Oil Soluble
Specific Gravity:	0.90 – 0.93
Refractive Index:	1.467 – 1.473
pH:	Not applicable (oil-based)
Flash Point:	> 300°F (> 149°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 (~2,000+ drops per 2 oz)
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 Free:	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

PART 5 — TECHNICAL DATA SHEET (TDS)

PRODUCT OVERVIEW

Dolce Flav Habanero Flavoring is a super-strength, oil-soluble concentrated natural flavoring formulated with sunflower oil as a carrier and a proprietary blend of natural flavors. Delivers a fiery, fruity habanero pepper heat profile. Available from 2 oz bottles to 55-gallon drums and totes.

KEY FEATURES

Flavor Profile:	Natural — clean label-friendly.
Super-Strength:	Bold flavor with minimal dosage. 2,000+ drops per 2 oz bottle.
Oil-Soluble:	Blends seamlessly into oil/fat-based formulations.
Clean Ingredients:	Dye-free, keto-friendly, free from major allergens.
Versatile:	Suitable for confectionery, sauces, marinades, chocolate, savory applications, and other oil-based applications.
Shelf Stability:	24-month shelf life. No refrigeration required.

TECHNICAL PROPERTIES

Property	Value
Solubility	Oil Soluble
Physical Form	Clear, brown liquid
Color	Brown
Specific Gravity	0.90 – 0.93
Refractive Index	1.467 – 1.473
Flash Point	> 300°F (> 149°C)
Character	Fiery, fruity habanero pepper heat
Carrier	Sunflower Oil

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
Lip Balm / Cosmetics	2 tsp (10 mL)	per 6 oz base
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 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:	Habanero Flavoring (Oil Soluble)
Brand:	Dolce Flav
Manufacturer:	Dolce Flav
Ingredients:	Sunflower Oil, Natural Flavors
Carrier Oil:	Sunflower Oil
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 **Habanero Flavoring (Oil 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.
- 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.
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 —