



## Product Specification Form

**Product:** 28-02-0047 *CHEESECAKE FLAVOR MWNI*  
(made with natural ingredients)

**Description:** *Clear, yellow liquid possessing  
a characteristic aroma*

**Storage:** *Store at 40 to 70 F in full, sealed containers.  
Avoid exposure to light, heat, and air.*

**Organoleptic:** *Flavor conforms to standard reference sample.*

**Physical:** (@ 20 C unless noted)

<i>Specific Gravity:</i>	<u>1.0373</u>	0.01
<i>Pounds per Gallon:</i>	<u>8.632</u>	0.10
<i>Refractive Index:</i>	<u>1.3790</u>	0.01
<i>Brix (degrees):</i>	<u>28.8</u>	2.00
<i>Solids (lbs/gal):</i>	<u>0.02</u>	0.01
<i>pH (neat):</i>	<u>2.00-3.00</u>	
<i>Alcohol (by volume):</i>	<u>n/a</u>	0.0%
<i>Flashpoint (closed cup):</i>	<u>149 F</u>	2 F

(n/a = not applicable)

*All ingredients contained in this product are approved for use in a  
regulation of the FDA or are listed as generally recognized as  
safe (GRAS) on a reliable published industry association list.*

**Non-Flavor Ingredients:**

*WATER, PROPYLENE GLYCOL*

**Date Issued:** 11/02/2023

**Technician:** B.I.

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