SIGNATURE BLEND

Biscotti Pancakes

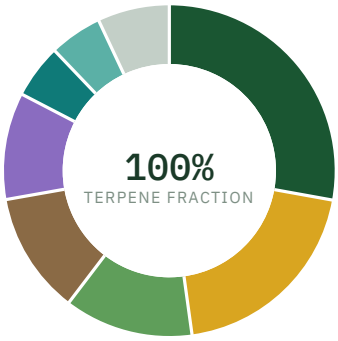
Botanical terpene formulation

Product code NOT-BISCOTTI-PANCAKES · Sizes 2 mL – 1 gal

Scan for product documents

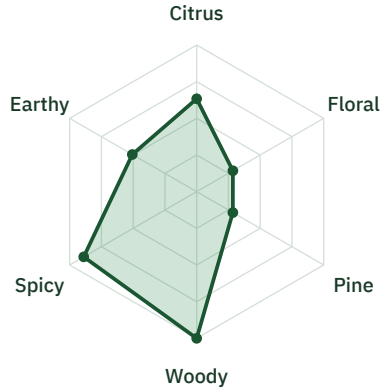
ITEMIZED CONSTITUENTS	DOMINANT CONSTITUENT	MONOTERPENOID FRACTION	SESQUITERPENE FRACTION
7	27.8%	53.3%	39.7%
terpenes and terpenoids	β-Caryophyllene	incl. 10.4% terpene alcohols	β-Caryophyllene, α-Humulene

COMPOSITION, % W/W



β-Caryophyllene	27.8%
Limonene	20.0%
β-Myrcene	12.6%
α-Humulene	11.8%
Linalool	10.4%
Other	7.0%
α-Pinene	5.3%

CALCULATED AROMA PROFILE



TERPENE CLASS DISTRIBUTION



Monoterpenes 42.9% · Monoterpene alcohols 10.4% · Sesquiterpenes 39.7% · Other botanical 7.0%

CONSTITUENT SPECIFICATION

#	CONSTITUENT	CAS NO.	FORMULA	MW G/MOL	CLASS	% W/W	0 – 50%
01	β-Caryophyllene	87-44-5	$C_{15}H_{24}$	204.36	Sesquiterpene	27.84	
02	Limonene	138-86-3	$C_{10}H_{16}$	136.24	Monoterpene	19.97	
03	β-Myrcene	123-35-3	$C_{10}H_{16}$	136.24	Monoterpene	12.55	
04	α-Humulene	6753-98-6	$C_{15}H_{24}$	204.36	Sesquiterpene	11.85	
05	Linalool	78-70-6	$C_{10}H_{18}O$	154.25	Monoterpene alcohol	10.40	
06	α-Pinene	80-56-8	$C_{10}H_{16}$	136.24	Monoterpene	5.25	
07	β-Pinene	127-91-3	$C_{10}H_{16}$	136.24	Monoterpene	5.14	
08	Flavor & other botanicals	—	—	—	—	7.00	
	Total					100.00	

BASIS OF THIS DOCUMENT

Calculated from this blend's formulation and its component profiles; "Flavor & other botanicals" covers ingredients not itemized.

CAS No., formula and molar mass are reference values for each pure compound. The aroma profile is calculated from the composition; indicative only.

Formulation specification, not a certificate of analysis. Ingredient COAs on request at naturesterps.com; batch COAs coming. Store sealed, cool, dark.