SIGNATURE BLEND

# Chocolate Pecan Pie

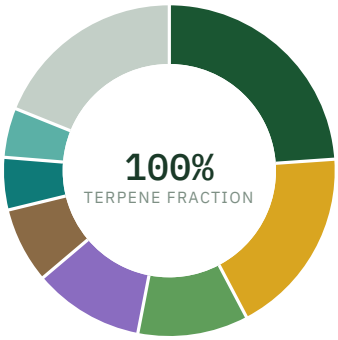
Botanical terpene formulation

Product code NOT-CHOCOLATE-PECAN-PIE · Sizes 2 mL – 1 gal

Scan for product documents

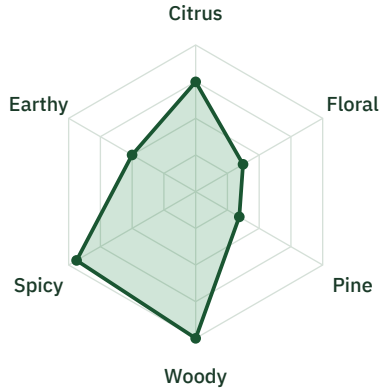
| ITEMIZED CONSTITUENTS | DOMINANT CONSTITUENT | MONOTERPENOID FRACTION | SESQUITERPENE FRACTION |
|---|---|---|---|
| 7 | 23.9% | 49.8% | 31.3% |
| terpenes and terpenoids | β-Caryophyllene | incl. 10.8% terpene alcohols | β-Caryophyllene, α-Humulene |

## COMPOSITION, % W/W




| | |
|---|---|
| β-Caryophyllene | 23.9% |
| Other | 18.9% |
| Limonene | 18.4% |
| β-Myrcene | 10.8% |
| Linalool | 10.8% |
| α-Humulene | 7.4% |
| α-Pinene | 5.1% |

## CALCULATED AROMA PROFILE




## TERPENE CLASS DISTRIBUTION



Monoterpenes 39.1% · Monoterpene alcohols 10.8% · Sesquiterpenes 31.3% · Other botanical 18.9%

## 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 | 23.90 | |
| 02 | Limonene | 138-86-3 | $C_{10}H_{16}$ | 136.24 | Monoterpene | 18.39 | |
| 03 | β-Myrcene | 123-35-3 | $C_{10}H_{16}$ | 136.24 | Monoterpene | 10.77 | |
| 04 | Linalool | 78-70-6 | $C_{10}H_{18}O$ | 154.25 | Monoterpene alcohol | 10.77 | |
| 05 | α-Humulene | 6753-98-6 | $C_{15}H_{24}$ | 204.36 | Sesquiterpene | 7.37 | |
| 06 | α-Pinene | 80-56-8 | $C_{10}H_{16}$ | 136.24 | Monoterpene | 5.10 | |
| 07 | β-Pinene | 127-91-3 | $C_{10}H_{16}$ | 136.24 | Monoterpene | 4.82 | |
| 08 | Flavor & other botanicals | — | — | — | — | 18.90 | |
| | **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.