SIGNATURE BLEND

Lemon Pound Cake

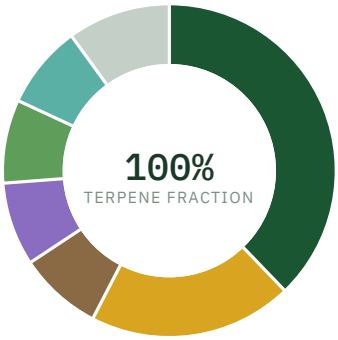
Botanical terpene formulation

Product code NOT-LEMON-POUND-CAKE · Sizes 2 mL – 1 gal

Scan for product documents

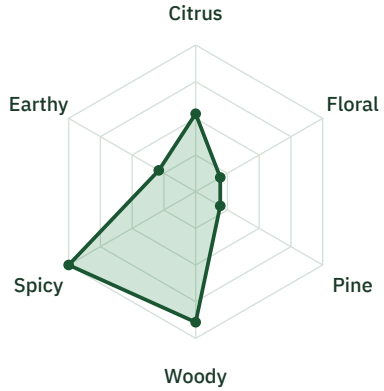
ITEMIZED CONSTITUENTS	DOMINANT CONSTITUENT	MONOTERPENOID FRACTION	SESQUITERPENE FRACTION
6	37.8%	44.1%	45.9%
terpenes and terpenoids	β-Caryophyllene	incl. 8.1% terpene alcohols	β-Caryophyllene, α-Humulene

COMPOSITION, % W/W



β-Caryophyllene	37.8%
Limonene	19.8%
Other	10.0%
α-Humulene	8.1%
Linalool	8.1%
β-Myrcene	8.1%
β-Pinene	8.1%

CALCULATED AROMA PROFILE



TERPENE CLASS DISTRIBUTION



Monoterpenes 36.0% · Monoterpene alcohols 8.1% · Sesquiterpenes 45.9% · Other botanical 10.0%

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	37.80	
02	Limonene	138-86-3	$C_{10}H_{16}$	136.24	Monoterpene	19.80	
03	α-Humulene	6753-98-6	$C_{15}H_{24}$	204.36	Sesquiterpene	8.10	
04	Linalool	78-70-6	$C_{10}H_{18}O$	154.25	Monoterpene alcohol	8.10	
05	β-Myrcene	123-35-3	$C_{10}H_{16}$	136.24	Monoterpene	8.10	
06	β-Pinene	127-91-3	$C_{10}H_{16}$	136.24	Monoterpene	8.10	
07	Flavor & other botanicals	—	—	—	—	10.00	
	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.