SIGNATURE BLEND

Purple Cheese

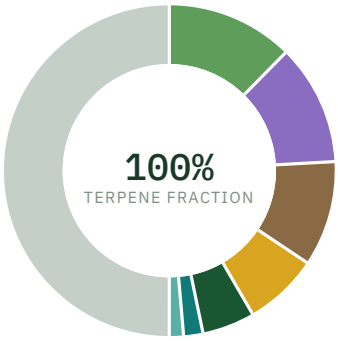
Botanical terpene formulation

Product code NOT-PURPLE-CHEESE · Sizes 2 mL – 1 gal

Scan for product documents

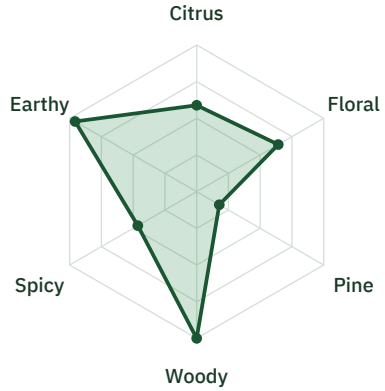
ITEMIZED CONSTITUENTS	DOMINANT CONSTITUENT	MONOTERPENOID FRACTION	SESQUITERPENE FRACTION
7	12.4%	34.6%	15.4%
terpenes and terpenoids	β-Myrcene	incl. 11.8% terpene alcohols	β-Caryophyllene, α-Humulene

COMPOSITION, % W/W



Other	50.0%
β-Myrcene	12.4%
Linalool	11.8%
α-Humulene	10.3%
Limonene	7.3%
β-Caryophyllene	5.1%
α-Pinene	1.9%

CALCULATED AROMA PROFILE



TERPENE CLASS DISTRIBUTION



Monoterpenes 22.9% · Monoterpene alcohols 11.8% · Sesquiterpenes 15.4% · Other botanical 50.0%

CONSTITUENT SPECIFICATION

#	CONSTITUENT	CAS NO.	FORMULA	MW G/MOL	CLASS	% W/W	0 – 50%
01	β-Myrcene	123-35-3	$C_{10}H_{16}$	136.24	Monoterpene	12.38	
02	Linalool	78-70-6	$C_{10}H_{18}O$	154.25	Monoterpene alcohol	11.75	
03	α-Humulene	6753-98-6	$C_{15}H_{24}$	204.36	Sesquiterpene	10.25	
04	Limonene	138-86-3	$C_{10}H_{16}$	136.24	Monoterpene	7.25	
05	β-Caryophyllene	87-44-5	$C_{15}H_{24}$	204.36	Sesquiterpene	5.12	
06	α-Pinene	80-56-8	$C_{10}H_{16}$	136.24	Monoterpene	1.88	
07	β-Pinene	127-91-3	$C_{10}H_{16}$	136.24	Monoterpene	1.38	
08	Flavor & other botanicals	—	—	—	—	50.00	
	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.