

Bitter-Bloc™ WS/OS Liquid Concentrate

Natural Bitter Blocking Technology

Bitter-Bloc™ WS/OS Liquid Concentrate is our original anhydrous water soluble/oil soluble liquid concentrate formula.

SKU	Size	NDC/Reference No.
F0103-90	30 mL	72467-0103-90
F0103-95	120 mL	72467-0103-95
F0103-80	500 mL	72467-0103-80

Typical Applications:

- ✓ Pediatric Medications
- ✓ Geriatric Medications
- ✓ Veterinary Medications
- ✓ Vitamin Supplements
- ✓ Bitter APIs

Highlights:

- ✓ Anhydrous
- ✓ Water Soluble
- ✓ GRAS Status/Organic
- ✓ Heat Stable
- ✓ No Allergy Declarations
- ✓ Low pH Stable
- ✓ Preservative and Dye Free
- ✓ Non-GMO
- ✓ Natural (Plant-Based Ingredients)

Typically, Bitter-Bloc™ is effective in most aqueous liquid formulas at concentrations ranging from 100 to 600 ppm. The most effective usage often requires incremental adjustments depending on the bitterness of the ingredient(s).

Q: How much Bitter-Bloc™ do I need?

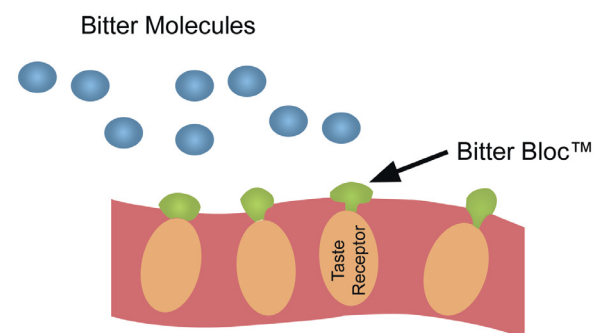
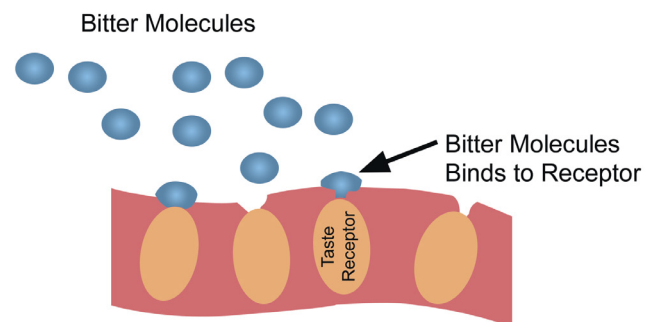
A: Generally, the more bitter the substance, the more Bitter-Bloc™ needed. Most aqueous formulas are effective at concentrations from 100 to 500 ppm.

Q: Is Bitter-Bloc™ a sweetness modulator?

A: Bitter-Bloc™ is not a sweetness modulator as it does not affect sweetness. However, some tasters may notice an enhanced flavor profile. Since bitterness is a strong flavor, it often overpowers other flavors present. Bitter-Bloc™ reduces the perception of bitterness, allowing other flavors to be better perceived.

Q: Are there any applications where Bitter-Bloc™ will not work?

A: Although Bitter-Bloc™ is effective in most applications, it will not work in the presence of active organisms such as probiotics.



How Bitter-Bloc™ Technology Works:

Bitter-Bloc™ is an advanced protein technology that naturally blocks flavor defects in various applications, addressing palatability issues found in many APIs and excipients. Unlike other products that merely mask unpleasant flavors, this innovative solution effectively prevents these defects from reaching taste buds, resulting in a cleaner taste profile. This organic, water-soluble protein has been validated by third-party studies to modulate over 16 of the 25 bitter taste receptors on the tongue, significantly reducing bitterness perception. Additionally, it eliminates salty, metallic, astringent, and other off-notes in liquid, powder, or tablet-based oral formulations. With its versatile formulation capabilities, this protein technology offers a comprehensive solution for improving the taste profiles of compounded prescriptions, enhancing patient compliance and satisfaction.

Bitter-Bloc™ WS/OS Liquid Use Guidelines

Concentration Level:	37500 ppm/mL
Suggested Use Conc:	100 ppm – 600 ppm**
Mean Drop Vol:	40 µl (25 drops = 1 mL)

In a 30 mL preparation, 0.08 mL (2 drops) = 100 ppm; 0.4 mL = 500 ppm

In a 150 mL preparation, 0.4 mL (10 drops) = 100 ppm; 2 mL = 500 ppm

****For extremely bitter compounds, suggested Bitter-Bloc™ use concentration starting at 600 ppm (0.06%).**

Category	Natural Flavor Enhancer
Appearance	Tan opaque liquid
Description	Bitter-Bloc™ WS/OS Liquid Concentrate is an oral flavor modifier, bitterness blocking technology, flavor profile enhancer that can be used to compound many oral medications. Common uses in oral pediatric, geriatric, HRT, pain, vitamin supplements, and veterinary medications. Aqueous based suspension miscible. Non-aqueous (oil) soluble.
Ingredients	A non-aqueous (oil) soluble and (aqueous) miscible suspension; Consisting primarily of glyceryls and glycerides, Bitter-Bloc™ (Natural Flavor Enhancer), other inert GRAS ingredients. Bitter-Bloc is a proprietary organic compound composed of naturally derived vegetable proteins, amino acids, and nucleic acids. Other inert GRAS ingredients origin is predominantly fruit kernel oil.
Allergy	Per the 2004 Food Allergen Labeling and Consumer Protection Act, no allergen declarations are required for this product as relating to corn, milk, egg, tree nuts, fish, crustacean shellfish, wheat, peanuts, gluten, and soybeans.
Technical Data	Shelf Life: 2 years from date of manufacture when stored in its original, unopened container in a cool, dry place.
Safety Data	Bitter-Bloc™ is a non-active flavor enhancer derived from food grade materials and are Generally Recognized as Safe (GRAS). Bitter-Bloc is a certified USDA organic bitter blocking technology that has achieved FEMA GRAS substance status (FEMA GRAS 4878).
Handling & Storage	Comment: Shake liquid concentrates well prior to use. Storage Conditions: Product can be stored at ambient conditions for temperature 20-25°C, pressure, and humidity. Product should be kept in a tightly sealed container, under cool and dry conditions.
Comments	Contact SRx Representative for use guidance. MSDS available upon request. Aqueous based suspension miscible. Non-aqueous (oil) soluble. When introduced in an aqueous medium, the Bitter-Bloc™ component is 99.9% water soluble.