

PRODUCT INFORMATION

NON-DAIRY MILK POWDER FLAVOUR FC7829/500

DESCRIPTION

A pale cream colored free flowing powder with rich and creamy full cream milk powder aroma and taste.

Bulk Density at 25°C: 0.536 – 0.556

APPLICATION

This flavour concentrate is ideal to various end products such as biscuits, chocolates, breads, wafers, confectionery, chocolate drinks, powdered coffee and tea drinks. The recommended initial dosage of this non-dairy powder flavour is at 0.2 % which imparts a full flavour of rich and creamy natural milk powder suitable for different food applications.

LEGAL STATUS

This flavour is compounded from nature-identical flavour ingredients which are FEMA GRAS with Dextrose Monohydrate as carrier. This flavour does not contain any natural milk products.

CLASSIFICATION

This flavour is classified as nature-identical.

CHEMICAL ANALYSIS

DETERMINATION	METHOD NO.	RESULTS
Moisture % (m/m)	AOAC Official Method No. 950.46.2000	9.36
Total Fat % (m/m)	AOAC Official Method No. 996.06.2002	0.05
Total Protein % (m/m) (Nx6.25)	AOAC Official Method No. 981.10.2000,991.20.2000	0
Titrateable Acidity %	ISO 750 1998(E)	8.73

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MICROBIOLOGICAL

DETERMINATION	METHOD NO.	RESULTS	SPECIFIED LIMITS
Total Plate Count (cfu/g)	USFDA BAM Online Jan 2001, Chpt 3	<100	<100000
Total Yeast and Mould Count (cfu/g)	USFDA BAM Online Jan 2001, Chpt 18	<10	-
Total Coliform Count (MPN/g)	USFDA BAM Online Sept 2002, Chpt 4	<3	<50
Coagulase Positive S. aureus (cfu/g)	USFDA BAM Online Jan 2001, Chpt 12	Not detected	Absent
Salmeonella Spp per 25g)	USFDA BAM Online Apr 2003, Chpt 5	Not Detected	Absent

NUTRITION VALUE

DETERMINATIONS	METHOD	RESULTS
Total Calories (Kcal/100g)	BCTD/F&B/IHM068/2009 Rev (1)	362.7
Fat %(m/m)	AOAC Official Method No.996.06.2008	0.05
Total Carbohydrate %(m/m)	BCTD/F&B/IHM066/2009 Rev (1)	90.55
Protein (N x 6.25) %(m/m)	BCTD/F&B/SOP/FC/014 Rev (5) AOAC 981.10 (2005) & AOAC 991.20 (2005)	0
Cholesterol (mg/100g)	AOAC Official Method No.994.10.2008	<0.40
Saturated Fat %(m/m)	AOAC Official Method No.996.06.2008	0.03
Trans fatty Acid %(m/m)	AOAC Official Method No.996.06.2008	0
Dietary Fibre %(m/m)	AOAC Official Method No.985.29.2005	1.09
Sodium (mg/100g)	Journal of AOAC International Vol.83, No.5.2000	19.79

STORAGE

Keep sealed in original packing in a dry place, away from direct sunlight. This product is stable for two years. Re-sieve first before use.

PACKING

25kg high barrier bag packed in an outer carton.

04.03.17