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## NON-DAIRY CONDENSED MILK 3515

### DESCRIPTION

A pale cream colour free flowing powder with the aroma and taste of full cream condensed milk.  
Bulk density at 25 deg C : 0.615 - 0.620

### APPLICATION

This is a non-dairy product designed to give the appearance, texture, smell and taste i.e. mouthful of full cream condensed milk. Sugar has to be added to taste. General dosage is 1% w/w in final product or 1 to 2 teaspoons.

- Beverage - instant coffee and tea mixes (2-in-1) or (3-in-1).
- Replacement of condensed milk is direct one to one with addition of sugar.

### INGREDIENTS

Glucose syrup solids, vegetable fat, milk protein, phosphate emulsifiers, Riboflavin, NI condensed milk flavour base on lactones which are present naturally in milk.

### TYPICAL DATA

Moisture :	4% ± 1%
Fat :	35% ± 3%
Particle size :	100% through a # 12 US std. sieve.

### MICROBIOLOGICAL STANDARDS

Aerobic Plate Count :	< 10,000 cfu/g
Coliform :	< 10 cfu/g
Salmonella :	Negative/100g

### CLASSIFICATION

This product is classified as natural and nature-identical for all countries.

### STORAGE

Keep sealed in original packing in a cool place, away from direct sunlight. Avoid damp places. This flavour is stable for 12 months.

### PACKING

- 25kg with inner high barrier plastic bag in an outer carton.
- 3kg plastic bag packed in an outer carton of 8 x 3kg.
- 1.5kg in a plastic container packed in an outer carton of 12 x 1.5kg