

Product Specification

NATURAL PROCESSED CHEESE-TYPE FLAVOR #1411159 - POWDER

 Product Code: **1411159**

Legislation: This Edlong product is in compliance with the EU regulations and meet the requirements of Article 16 of regulations (EC) 1334/2008, food additives regulations (EC) 1333/2008 and other relevant EU regulations.

Applications	Description	Starting Usage Level
	Analog (Cheese) (Sour Cream)	0.10 %
	Snacks-Topical Application (Popcorn) (Extruded/Corn/Snack Curls)	0.80 %
	Salad Dressings	0.25 %
	Sauces, Gravies, & Soups -Stovetop (With Cheese or Dairy) (Without Cheese or Dairy)	0.20 %
	Cheese Sauce (Microwave) (Stove Top)	0.20 %

Application Table Note

Profile Terms: yeasty, cheese, fermented, sour, dairy, Processed

Ingredients: All flavor ingredients contained in this product are approved for use in a regulation of The Food and Drug Administration or are listed as being generally recognized as safe on the FEMA GRAS list. Listed Ingredients: MALTODEXTRIN (POTATO), NATURAL FLAVOR, AUTOLYZED YEAST EXTRACT, SALT, SILICON DIOXIDE (as an anti-caking agent), TORULA YEAST.

Kosher Status: Kosher Pareve

Packaging: 50 kgs. (110.23 lbs.) net fiber drum with plastic liner.

Storage Notes: 12 months in sealed and unopened container, if stored as follows: Store in a cool, clean and dry area. (Temperature: 50 to 80°F, 10 to 27°C. Relative humidity: <70%.) NOTE: MAY CHANGE COLOR UPON STORAGE. MAY FORM SOFT LUMPS UPON STORAGE WHICH WILL EASILY DISPERSE UPON SIFTING. COLOR MAY VARY DUE TO PROCESSING; NATURAL INGREDIENTS. We recommend re-evaluation by organoleptic or analytical means upon expiration of stated shelf-life period. Continued use of the product beyond the period specified and the determination that the product remains usable is the responsibility of the purchaser.

Physical & Chemical

Description	Value	Method
Physical Form	Powder	Visual
Colour	Off White	Visual
pH (1%)	3.60 - 4.60	AOAC
% Moisture	<6.00	AOAC
Particle Size (%Ret. On U.S. #20 mesh)	<1.0	US Std. Test Sieves
Flash Point	NF	ASTM
solubilidad	Water And Oil Dispersible	Visual

Microbiological

Description	Value	Method
Aerobic Plate Count cfu /g	<10000 /g	AOAC 966.23
E. coli MPN /g	<0.3 /g	AOAC 966.24
Coliforms MPN /g	<20 /g	AOAC 966.24
Moulds	<100 /g	FDA/BAM 7th ed
Yeasts	<100 /g	FDA/BAM 7th ed
Salmonella cfu /375g	Negative /375g	AOAC 2004.03

The above information is intended as an illustration of the use of our products. To the best of our knowledge, the information is accurate. No warranty, guarantee or freedom from patent infringement is given or implied. Updates upon request only. Not intended for inhalation.

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Nutritional

Description	Value (per 100 g)	Method
Total Calories	319 kcal	
Total Fat	14 g	
Trans Fat	***	
Saturated Fat	12 g	
Monounsaturated Fat	1.0 g	
Polyunsaturated Fat	***	
Cholesterol	***	
Total Carbohydrate	38 g	
Sugars	1.0 g	
Added Sugar	***	
Total Dietary Fibers	1.0 g	
Protein	11 g	
Sodium	6300 mg	
Vitamin A	***	
Vitamin C	***	
Vitamin D	***	
Potassium	506 mg	
Calcium	298 mg	
Iron	3.0 mg	

The nutritional composition is subject to variations. The following values are being supplied to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze these nutrients as they occur in your final product as required by the Code of Federal Regulations, Title 21; section 101.9.

*AOAC INTERNATIONAL
*FDA: Food and Drug Administration
*BAM: Bacteriological Analytical Manual
***: Not a significant source
*NF: Non Flammable (>141F)

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