

## Product Specification

### NATURAL SOUR CREAM-TYPE FLAVOR #1411216 - LIQUID

Product Code: **1411216**

**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)	0.30 %
	Bakery (Biscuits) (Crackers) (Pound Cake) (Cheesecake) (Cookies)	0.25 %
	Salad Dressings	0.20 %
	Sauces, Gravies, & Soups -Stovetop (With Cheese or Dairy) (Without Cheese or Dairy)	0.25 %
	Cheese Sauce (Microwave) (Stove Top)	0.45 %

**Application Table Note**

**Profile Terms:** butter, creamy, sour, milk, sour cream, dairy, Asadero

**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: SUNFLOWER OIL (ORGANIC), COCONUT OIL (RBD), NATURAL FLAVOR.

**Kosher Status:** Kosher Pareve

**Packaging:** 5-gallon (38.0 lbs.) (17.2 kgs.) Plastic Pail.

**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 FORM PRECIPITATE OR SOLIDIFY UPON STORAGE WHICH WILL DISAPPEAR BY WARMING TO 90°F / 32°C. MAY CHANGE COLOR UPON STORAGE. 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	Liquid	Visual
Colour	Pale Yellow	Visual
Specific Gravity at 25° C	0.9100 - 0.9250	Weight/Volume
Refractive Index at 25°C	1.4590 - 1.4640	AOAC
% Free Fatty Acid (as acetic acid)	2.50 - 5.00	AOAC
% Moisture	<0.50	AOAC
Flash Point	181°F / 83°C	ASTM
solubilidad	Oil Soluble	Visual

**Microbiological** **Does not support microbiological growth**

*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.*

## Product Specification

### NATURAL SOUR CREAM-TYPE FLAVOR #1411216 - LIQUID

 Product Code: **1411216**
**Nutritional**

Description	Value (per 100 g)	Method
Total Calories	849 kcal	
Total Fat	95 g	Calculated Value
Trans Fat	***	Calculated Value
Saturated Fat	22 g	Calculated Value
Monounsaturated Fat	69 g	Calculated Value
Polyunsaturated Fat	3.5 g	Calculated Value
Cholesterol	***	Calculated Value
Total Carbohydrate	***	Calculated Value
Sugars	***	Calculated Value
Added Sugar	***	Calculated Value
Total Dietary Fibers	***	Calculated Value
Protein	***	Calculated Value
Sodium	***	Calculated Value
Vitamin A	***	Calculated Value
Vitamin C	***	Calculated Value
Vitamin D	***	Calculated Value
Potassium	***	Calculated Value
Calcium	***	Calculated Value
Iron	***	Calculated Value

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)

*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.*