

NATURAL MOZZARELLA-TYPE FLAVOR #1411955 - EMULSION

Product Code: 1411955

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 regulation			
Applications	Description		Starting Usage Level	
	Analog (Cheese) (Sour Cream)		0.25 %	
	Snacks-Topical Application (Popcorn) (Extruded/Corn/Snack Curls) 0.			
	Salad Dressings		0.25 %	
	Sauces, Gravies, & Soups -Stovetop (With Cheese or Dairy) (Without Cheese or Dairy)		out 0.30 %	
Application Table Note				
Profile Terms:	Mozzarella, butter, cream, Chihuahua, S	panish Hard Cheese, Mexic	can, Monterey Jack, cheese	
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: WATER, GUM ARABIC, NATURAL FLAVOR, SUNFLOWER OIL (Organic), YEAST EXTRACT, XANTHAN GUM, CITRIC ACID.			
Kosher Status:	Kosher Pareve			
Packaging:	5-gallon (40.0 lbs.) (18.1 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. PASTE/EMULSION MAY SEPARATE UPON STORAGE, MIX THOROUGHLY BEFORE SAMPLING. 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 & Chamical	Description	Value	Method	
Physical & Chemical	Description Physical Form			
	Colour	Emulsion Yellowish Brown	Visual Visual	
	pH (1%)	3.00 - 4.00	AOAC	
	%Titratable Acidity (as lactic acid)	6.50 - 9.50	AOAC	
	Flash Point	0.50 - 9.50 NF	ASTM	
	solubilidad	Water Dispersible	Visual	
	Solubilidad		visual	
Microbiological	Description	Value	Method	
0	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	
	Staphylococci cfu /g	<20 /g	AOAC 975.55	
	Listeria spp cfu /25g	Negative /25g	AOAC 2004.06	

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

Edlong - Ireland 5 Moorepark Technology Park Fermoy, County Cork IRELAND

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Nutritional

Description	Value (per 100 g)	Method
Total Calories	105 kcal	
Total Fat	5.0 g	Calculated Value
Trans Fat	***	Calculated Value
Saturated Fat	0.5 g	Calculated Value
Monounsaturated Fat	4.5 g	Calculated Value
Polyunsaturated Fat	***	Calculated Value
Cholesterol	***	Calculated Value
Total Carbohydrate	14 g	Calculated Value
Sugars	***	Calculated Value
Added Sugar	***	Calculated Value
Total Dietary Fibers	***	Calculated Value
Protein	1.0 g	Calculated Value
Sodium	25 mg	Calculated Value
Vitamin A	***	Calculated Value
Vitamin C	***	Calculated Value
Vitamin D	***	Calculated Value
Potassium	220 mg	Calculated Value
Calcium	108 mg	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)		

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