

NATURAL HALF & HALF-TYPE FLAVOR #1412640 - POWDER

Product Code: 1412640

| 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 | |
| | Bakery (Biscuits) (Crackers) (Pound Cake |) (Cheesecake) (Cookies | | |
| | Pudding (Cooked) (Instant) | | 0.15 % | |
| | Soy Milk | | 0.20 % | |
| Application Table Note | | | | |
| Profile Terms: | half and half, cultured, cream, fatty, butter, | dairy, lactone, sweet | | |
| 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: SUGAR, GUM ARABIC, SALT, NATURAL FLAVOR, SILICON DIOXIDE (as an anti-caking agent). | | | |
| 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 (10%) | 4.50 - 5.50 | AOAC | |
| | %Titratable Acidity (as lactic acid) | <1.00 | AOAC | |
| | % Moisture | <4.00 | AOAC | |
| | Particle Size (%Ret. On U.S. #20 mesh) | <1.0 | US Std. Test Sieves | |
| | Flash Point | NF | ASTM | |
| | solubilidad | Water Soluble | 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 | |
| | 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 | 327 kcal | |
| Total Fat | 2.5 g | Calculated Value |
| Trans Fat | *** | Calculated Value |
| Saturated Fat | 2.5 g | Calculated Value |
| Monounsaturated Fat | *** | Calculated Value |
| Polyunsaturated Fat | *** | Calculated Value |
| Cholesterol | *** | Calculated Value |
| Total Carbohydrate | 87 g | Calculated Value |
| Sugars | 64 g | Calculated Value |
| Added Sugar | 64 g | Calculated Value |
| Total Dietary Fibers | *** | Calculated Value |
| Protein | 0.5 g | Calculated Value |
| Sodium | 1900 mg | Calculated Value |
| Vitamin A | *** | Calculated Value |
| Vitamin C | *** | Calculated Value |
| Vitamin D | *** | Calculated Value |
| Potassium | 185 mg | Calculated Value |
| Calcium | 189 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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