

"Quality is our best Recipe "

CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

PRODUCT:

Mocca Flavour Paste

PRODUCT CODE:

2C/2060 O/S

PRODUCT DESCRIPTION:

Mocca Flavor Paste is a formulated blend of food grade ingredients processed to give an enhanced natural flavor with a smooth mouth feel. This is an oil soluble product.

MICRO. ANALAYSIS:

Test Item	Test Method	Unit	Result
Moisture	AOAC (2005), 920.116	g/100g	2.01
Total Plate Count	FDA-BAM online, 20001 (Chapter 3)	CFU/g	<10
Coliform	FDA-BAM online, 20001 (Chapter 4)	CFU/g	<10
Eschrichia coli	FDA-BAM online, 20001 (Chapter 4)	CFU/g	<10
Staphylococcus aureus	ISO 6888 -1 : 1999	CFU/g	<10
Salmonella spp.	ISO 6579 : 2002	per 25g	Not Detected
Yeasts and Molds	FDA-BAM online, 20001 (Chapter 18)	CFU/g	<10
DOSAGE:	with concentrated flavors for use in creams and fillings for the cake, cookie, wafer, ice cream and confectionery industry. 3% depending on application and market preference.		
STORAGE:	Cool and dry, below 30 ° C.		
INGREDIENTS LIST:	Specialty Fat, Natural Robusta Coffee Extract, Concentrated Flavors, Dextrose Anhydrous and Emulsifier.		
PACKING:	20kg Plastic Pail.		
SHELF LIFE:	12 Months.		

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