

Alliance Ingredients

"Quality is our best Recipe"

CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

PRODUCT: **Cheese Flavour Paste**

PRODUCT CODE: **6C/6016 O/S (WASABAI)**

PRODUCT DESCRIPTION: Cheese 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	5.24
Total Plate Count	FDA-BAM online, 2001 (Chapter 3)	CFU/g	<10
Coliform	FDA-BAM online, 2001 (Chapter 4)	CFU/g	<10
Eschrichia coli	FDA-BAM online, 2001 (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, 2001 (Chapter 18)	CFU/g	<10

USES: Cheese cream base that are further enhanced with Enzyme Modified Cheese Concentrate, concentrated flavours for use in creams and fillings for the cake, cookie, wafer, and biscuits industry.

DOSAGE: 3% to 5% depending on application and market preference.

STORAGE: Cool and dry, below 30 ° C.

INGREDIENTS LIST: Specialty Fat, Non Dairy Creamer, Enzyme Modified Cheese Concentrate, Concentrated Flavors, Dextrose Anhydrous and Emulsifier.

PACKING: 20kg Plastic Pail

SHELF LIFE: 12 Months.

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