

# Alliance Ingredients

"Quality is our best Recipe"

## CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

**PRODUCT:** **Cheese Flavour Paste**

**PRODUCT CODE:** **6C/6017 O/S (BLACK PEPPER)**

**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, 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

**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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