

Alliance Ingredients

"Quality is our best Recipe"

CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

PRODUCT: Cream Replacer Flavour Paste

PRODUCT CODE: 3C/3001 O/S

PRODUCT DESCRIPTION: Cream Replacer Flavour 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:

PARAMETER	UNIT OF MEASURES	STANDARD	MEAN RESULT
Moisture	% m/m	< 5 %	2.54
Aerobic Plate Count	cfu/g	<10,000	60
Coliforms	cfu/g	zero	Not Detected
E. Coli Count Plate	cfu/g	zero	Not Detected
Yeast and Mould	cfu/g	<1	<1
Salmonella	/250g.	zero	Not Detected
Coag Positive Staph aure	cfu/g	zero	Not Detected

USES: A non dairy cream base that are further enhanced with Enzyme Modified Milk Concentrate and concentrated flavors for use in creams and fillings for the cake, cookie, wafer, ice cream and confectionery industry.

DOSAGE: 1% to 3% depending on application and market preference.

STORAGE: Cool and dry, below 30 ° C.

SHELF LIFE: 12 Months.

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

PACKING: 20kg Plastic Pail

THAILAND
159/1, MOO 17, SOI 5/1,
BANGPLEE INDUSTRY ESTATE,
TEPARAK ROAD, K. AMPUR, BANG-SAO-THONG,
SAMUT PRAKARN 10540, THAILAND.
TEL: +662-315 2486 – 7
FAX: +662-315 2485
E-mail: chris@candyhelp.com

SINGAPORE
47 JALAN PEMINPIN, #04-03,
SIN CHEONG BUILDING
SINGAPORE 577200
TEL: 65-6256 1891
FAX: 65-6353 8645
E-mail: daniel@addax.bz

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