

# Alliance Ingredients

"Quality is our best Recipe"

## CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

**PRODUCT:** Cream Milk Flavour Paste

**PRODUCT CODE:** 3C/3008 O/S

**PRODUCT DESCRIPTION:** Cream Milk 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:

Test Item	Test Method	Unit	Result
Moisture	AOAC (2005), 920.116	g/100g	1.87
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:** 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, Concentrated Flavors, Enzyme Modified Milk Concentrate, Dextrose Anhydrous and Emulsifier.

**PACKING:** 20 kg Plastic Pail

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