

Alliance Ingredients

"Quality is our best Recipe"

CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

PRODUCT: **Butter Replacer**

PRODUCT CODE: **7C/7011 O/S**

PRODUCT DESCRIPTION: Butter Replacer 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	1.37
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: A natural butter base that is further enhanced with Enzyme Modified Butter Concentrate and different concentrated flavors for use in creams and fillings for the cake, cookie, wafer, ice cream and confectionery industry.

DOSAGE: As required with no limitation.

STORAGE: Cool and dry, below 30 ° C.

SHELF LIFE: 12 Months.

INGREDIENTS LIST: Specialty Fat, Enzyme Modified Butter Concentrate, Concentrate Flavours and Emulsifier.

PACKING: 25kg Plastic Pail

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