

Alliance Ingredients

"Quality is our best Recipe"

CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

PRODUCT: **BUTTER REPLACER POWDER FLAVOR**

PRODUCT CODE: **BRP - 1**

PRODUCT DESCRIPTION: Butter Replacer Powder Flavor is a formulated blend of food grade ingredients processed to give an enhanced nature flavor. This is a powder product.

MICRO. ANALAYSIS:

Test Item	Test Method	Unit	Result
Moisture	AOAC (2005), 920.116	g/100g	3.38
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

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

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

STORAGE: Cool and dry, below 30 ° C.

INGREDIENTS LIST: Non Dairy Creamer, Enzyme Modified Butter Concentrate, Concentrated Flavors, Dextrose Anhydrous and Anti-Caking agent.

PACKING: 1ctn X 2pkts X 10kg = 20kg

SHELF LIFE: 12 Months.

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