

Alliance Ingredients

"Quality is our best Recipe"

CERTIFICATE OF ANALYSIS WITH PRODUCT SPECIFICATIONS

PRODUCT: **CREAM REPLACER POWDER FLAVOR**

PRODUCT CODE: **CRP - 1**

PRODUCT DESCRIPTION: Cream 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	198
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 Fatty Acids in Fresh Cream 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, Fatty Acids from Fresh Cream, Concentrated Flavors, Dextrose Anhydrous and Anti-Caking agent.

PACKING: 1ctn X 4pkts X 5kg = 20kg

SHELF LIFE: 12 Months.

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@candvhelp.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
--	---

All information is offered in good faith, without guarantee or obligation for the accuracy or sufficiency thereof, or the results obtained, and is accepted at the user's risk. Nothing herein shall be construed as a recommendation for use which infringe valid patents or as extending a license under valid patents.