

CHOCOLATE FLAVOUR POWDER C20091



Description

CHOCOLATE FLAVOUR POWDER C20091 is a mixture of artificial flavour in maize starch and maltodextrin

Origin

Made in India

Method Of Production

Blending and mixing of multiple ingredients of flavoring materials into powder carrier until a homogenized product is obtained.

Packing

Primary: - 500 gm, 1Kg, 3Kg, 5 kg, 10 Kg & 25 Kg net.

Storage

Tightly closed in original packing, away from light, under dry storage and ambient temperature 25° to 35°C.

Profile

Chocolate note.

Physico - chemical Parameters

No:	Parameters	UOM	Value	COA
1	APPEARANCE	VISUAL	FREE FLOWING POWDER	YES
2	COLOUR DESCRIPTION	VISUAL	DARK –DARK BROWN	YES
3	MOISTURE CONTENT	%	10 – 15.00	YES
5	BULK DENSITY	G/CM ³	0.32 -0.45	YES
6	FLAVOUR	SENSORY	STANDARD	YES

Application

Sweets goods 0.1% - 0.6% (approx.)

Chemical Characteristics

Not Applicable

Biological/ Microbiological Characteristics

Product intrinsic water activity is less than 0.6Aw. This product contains significant percentage of carrier & Aromatic Chemicals hence do not support microbiological growth

Nutritional Value

This product is a food additive, not intended for direct consumption and not intended to provide nutritional value. The dosage used is less than 1%, any nutritional contribution is deemed negligible.

Shelf Life

12 months in its original packing, tightly closed and stored as prescribed. If stored for more than 12 Months, the material should be re-evaluated before use.

Allergen Information

Contains Cocoa.

Advisory statement: Produced in a facility with known allergen.

Reference: Annex IIIa of the Commission Directive 2007/68/EC

Distribution Method

Normal Transportation & Delivery condition: dry and under ambient temperature.

License & Certifications

FSSAI Manufacturing, Halal