



CREAM CHEESE FLAVOUR OIL 7172776

Description				
CREAM CHEESE FLAVOUR OIL 7172776 is a mixture of artificial cheese flavour in palm olein.				
Origin				
Made in India.				
Packing				
500ml & 5Ltr net in HDPE containers.				
Storage				
Tightly closed in original packing. Away from light, under dry storage and ambient temperature 20 ⁰ C to 35 ⁰ C.				
Profile				
Typical sweet milky cheesy note.				
Physico - chemical Parameters				
No:	Parameters	UOM	Value	COA
1	APPEARANCE		LIQUID	Yes
2	COLOUR DESCRIPTION		YELLOW - P/ORANGE	Yes
3	SPECIFIC GRAVITY @ 27°C	G/CM3	0.9050-0.9250	Yes
4	REFRACTIVE INDEX@27°C	RIN	1.4480-1.4680	Yes
4	FLAVOUR		STANDARD	Yes
Application				
Suitable for bakery and confectionery products				0.1% - 0.5% (approx.)
Chemical Characteristics				
Not Applicable				
Biological/ Microbiological Characteristics				
This product contains significant percentage of solvent & 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				



CREAM CHEESE FLAVOUR OIL 7172776

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
Do not contain allergenic ingredient/s. "Although all reasonable care has been taken in making the Allergen claim, it is not guarantee "free from" or "total absence" of allergen from respective source/s".
Heavy Metal Info (Max.mg/kg)
Arsenic 1, Lead 2, Cadmium 1, Antimony 1, Mercury 0.05. Based on verification test of random batches
Distribution Method
Normal Transportation & Delivery condition: dry and under ambient temperature.
Certifications
ISO 9001:2008, ISO 22000:2005 & Halal