MUSTARD FLAVOUR OIL 7101276

MUSTARD FLAVOUR OIL 7101276 is a mixture of nature identical mustard oil in palm olein

Origin

Made in Malaysia

Method Of Production

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

Packing

5 kg or 25 kg net in HDPE containers

Storage

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

Product Specification	UOM	Value	COA
APPEARANCE COLOR DESCRIPTION REFRACTIVE INDEX @20°C FLAVOUR SPECIFIC GRAVITY @27°C	RIN G/CM3	LIQUID YELLOW 1.4630-1.4710 STANDARD 0.9080-0.9200	YES YES YES YES YES
Application			
Suitable for savoury and seasoning products		0.1% to 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

18 months in its original packing, tightly closed and stored as prescribed. If stored for more than 18 Months, the material should be re-evaluated before use.

Allergen Info

Do Not Contain allergenic material

"Although all reasonable care has been taken in making the Allergen claim, it is not guarantee "free from" or "total

Rev No: 1 Rev Date: 20 Oct 2009

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absence" of allergen from respective source/s".

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

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

Legal Status

Complies to MALAYSIAN FOOD ACT 1983 & FOOD REGULATIONS 1985. Ingredients used are Food Grade

Certification

ISO 9001, FSSC 22000, HACCP (MS 1480: MOH), Halal JAKIM, Kosher (upon inquiry)

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