



## STRAWBERRY FLAVOUR POWDER 719666

<b>Description</b>				
It is a mixture of artificial strawberry flavour in dextrose and maltodextrine				
<b>Origin</b>				
Made in India				
<b>Method Of Production</b>				
Blending and mixing of multiple ingredients of flavoring materials into liquid carrier until a homogenized product is obtained.				
<b>Packing</b>				
Aluminium bag in carton box.				
<b>Storage</b>				
Tightly closed in original packing, away from light, under dry storage and ambient temperature 20° to 35°C				
<b>Profile</b>				
Typical fresh raw strawberry candy note				
<b>Physico - chemical Parameters</b>				
No:	Parameters	UOM	Value	COA
1	Appearance	Visual	Powder	Yes
2	Colour description	Visual	White - Pale Pink colour	Yes
3	Moisture content	%	0.0 – 12.0	Yes
4	Flavour- 0.1% in 1% sugar solution	Sensory	Standard	Yes
<b>Application</b>				
Suitable for beverage and confectionary products			0.1 – 0.5% (Approx)	
<b>Chemical Characteristics</b>				
Not Applicable				
<b>Biological/ Microbiological Characteristics</b>				
This product contains significant percentage of solvent & Aromatic Chemicals hence do not support microbiological growth				
<b>Nutritional Value</b>				
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				
<b>Shelf Life</b>				
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.				
<b>Allergen Information</b>				
Do not contain allergenic ingredients. "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 sources".				



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<b>Heavy Metal Info (Max.mg/kg)</b>
Arsenic 1, Lead 2, Cadmium 1, Antimony 1, Mercury 0.05. Based on verification test of random batches
<b>Distribution Method</b>
Normal Transportation & Delivery condition: dry and under ambient temperature
<b>Certifications</b>
ISO 9001:2008, ISO 22000:2005 & Halal