



Formerly The Chemical Engineering Corporation Pvt. Ltd.

SPECIFICATION-CUM-TECHNICAL DATA SHEET

Product	:	CREAM CHEESE FLAVOUR 3788 (EDIBLE FOOD FLAVOUR)
Description of profile	:	RICH CREAMY ODOUR WITH DAIRY AND CHEESE NOTE
Ingredients flavour subs	:	NATURAL, NATURE IDENTICAL AND ARTIFICIAL FLAVOURING SUBSTANCES.
Others	:	VEGETABLE OIL AND MILK SOLIDS, TRIACETIN (INS 1518)
Appearance	:	LIQUID MEDIUM VISCOSITY, CLEAR-ALMOST CLEAR.
Color	:	YELLOW TO GREENISH YELLOW
Storage Condition	:	TO BE STORED IN TIGHTLY SEALED AND PREFERABLY FULL ORIGINAL CONTAINERS IN A COOL, DRY AND VENTILATED LOCATION. PROTECT FROM LIGHT.
Packaging type	:	HDPE/ PET / ALUMINIUM / GLASS.
Shelf life	:	12 MONTHS
Storage temperature	:	10-30°C
Heavy metal	:	CONFORMS REGULATORY LIMIT
HS Tariff number	:	3302.10.10

ANALYSIS	SPECIFICATION
SPECIFIC GRAVITY (25/25°C)	0.9340-0.9440
REFRACTIVE INDEX (25°C)	1.4490-1.4590
SENSORY COMPARISON AGAINST STD	TO CONFORM STD
CLARITY CONTROL AGAINST STD	TO MEET TEST
COLOUR CONTROL AGAINST STD	TO CONFORM STD

Legislation Flavouring Substances ARTIFICIAL.

The product does not contain any toxic ingredients, complies with the FAO/WHO-Directives, FSS Act 2006. Manufactured under strict sanitary conditions. The use of the above product in the various applications is subject to the local laws and regulations.

DEFINITIONS ACCORDING TO CODEX ALIMENTARIUS FAO/WHO/FSSA

The information contained herein is, to the best of our knowledge, true and accurate. All information is valid until revisions are issued.

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V. MURUGAN
QUALITY ASSURANCE

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