

CRANBERRY FLAVOUR POWDER C21203



Description

CRANBERRY FLAVOUR POWDER C21203 is a mixture of nature identical 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

Typical cranberry profile

Physico - chemical Parameters

No:	Parameters	UOM	Value	COA
1	APPEARANCE	VISUAL	POWDER	YES
2	COLOUR DESCRIPTION	VISUAL	WHITE – MILKY WHITE	YES
3	MOISTURE CONTENT	%	10 – 20	YES
4	BULK DENSITY	G/CM ³	0.35 – 0.48	YES
5	FLAVOUR	SENSORY	STANDARD	YES

Application

Suitable for Sweet goods

0.1% - 0.9% (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

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 Contains allergenic material

"Advisory Statement: produced in a facility with other known allergens"

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