

# CREAM MILK FLAVOUR 7168526



## Description

CREAM MILK FLAVOUR 7168526 is a mixture of nature identical cream milk flavour in propylene glycol.

## Origin

Made in India

## Method Of Production

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

## Packing

Primary: - 500 gm, 5 kg, 10 Kg, 20 kg & 25 Kg net in HDPE containers.

## Storage

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

## Profile

Creamy and milky profile.

## Physico - chemical Parameters

No:	Parameters	UOM	Value	COA
1	APPEARANCE	VISUAL	LIQUID	YES
2	COLOUR DESCRIPTION	VISUAL	COLOURLESS-YELLOWISH	YES
3	SPECIFIC GRAVITY @20°C	G/CM3	1.0260-1.0460	YES
4	REFRACTIVE INDEX @20°C	RIN	1.4180-1.4380	YES
5	FLAVOUR	SENSORY	STANDARD	YES

## Application

Suitable for beverages, dairy and confectionery products

0.1% - 1.0% (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

"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".

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.

## License & Certifications

FSSAI Manufacturing, Halal