

Givaudan

Technical Data Sheet



PM-ECOM-003

Taste Magic Butter Fresh

Product information

Sensory profile Sour, Pungent
Color colorless to Pale yellow
Appearance liquid

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	
Sensory evaluation	Conform	
Specific gravity (20/20°C)	0.9980 - 1.0230	
Specific gravity (20/4°C)	0.9960 - 1.0210	
Specific gravity (25/25°C)	0.9950 - 1.0200	
Refractive index (20°C)	1.3400 - 1.3600	
Refractive index (25°C)	1.3380 - 1.3580	

Parameters not routinely tested

Analysis	Specification Limits	Method
Total plate count	<= 100 /g	
Enterobacteriaceae	<= 10 /g	
Yeasts and moulds	<= 10 /g	
Salmonella	Negative /25g	

Micro Testing Principles Low micro load, intrinsically stable.
Guaranteed limits. Testing not applicable.

Heavy metals Conform to regulatory requirements.

Storage and handling

Shelf life 365 Days
Flashpoint 100 °C / 212 °F
Storage conditions Preferably full, hermetically sealed
Temperature conditions Ambient / 10-30°C (50-85°F)

Miscellaneous

Custom Tariff number 3302.10

Reference Application(s) and Dosage (in %)

Chocolates 0.08

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Baked Goods

0.1 - 0.25

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The information contained herein is, to the best of our knowledge, true and accurate.

All information is valid until revisions are issued.

It is the customer's responsibility to ensure that the usage of the product and the levels of such usage is permitted according to the relevant laws and regulations governing the application for which the product is intended.