

Givaudan

Technical Data Sheet



PM-ECOM-010

Taste Magic Vanilla IceCream Flavor

Product information

Sensory profile vanillic, Creamy, Sweet
Color Brownish to Brownish black
Appearance Liquid medium viscosity, opaque

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	ISO 5495 visual
Sensory evaluation	Conform	ISO 5495 Comparison against std
Specific gravity (20/20°C)	1.0540 - 1.0740	D20/20 robot
Specific gravity (20/4°C)	1.0520 - 1.0720	
Specific gravity (25/25°C)	1.0510 - 1.0710	
Refractive index (20°C)	1.4260 - 1.4460	RI20 robot
Refractive index (25°C)	1.4240 - 1.4440	

Parameters not routinely tested

Analysis	Specification Limits	Method
Total plate count	<= 100 /g	ISO 4833-1: 2013
Yeasts and moulds	<= 10 /g	ISO 21527-1: 2008
Enterobacteriaceae	<= 10 /g	ISO 21528-2: 2017
Salmonella	Negative /25g	ISO 6579-1 2017

Micro Testing Principles Intrinsic microbiologically safe.
Limits guaranteed, no testing.
Heavy metals Conform to regulatory requirements.

Storage and handling

Shelf life 365 Days
Flashpoint > 94 °C / > 201 °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 %)

Ice Cream & Frozen Desserts 0.1

This document is computer generated and consequently not signed.
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.
Specification limits shown here are tentative and have to be confirmed.