

Givaudan

Technical Data Sheet



PM-ECOM-013

Taste Magic Chocolate Milky Flv

Product information

Sensory profile	Cocoa, Milky
Color	Yellowish to yellow
Appearance	Liquid low viscosity, clear

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	
Sensory evaluation	Conform	
Specific gravity (20/20°C)	1.0790 - 1.0990	
Specific gravity (20/4°C)	1.0770 - 1.0970	
Specific gravity (25/25°C)	1.0760 - 1.0960	
Refractive index (20°C)	1.4430 - 1.4550	
Refractive index (25°C)	1.4410 - 1.4530	

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	Low micro load, intrinsically stable. Guaranteed limits. Testing not applicable.
Heavy metals	Conform to regulatory requirements.

Storage and handling

Shelf life	540 Days
Flashpoint	100 °C / 212 °F
Storage conditions	Preferably full, hermetically sealed
Temperature conditions	Cool 10-18°C (50-65°F)

Miscellaneous

Custom Tariff number	3302.10
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Reference Application(s) and Dosage (in %)

Confectionery	0.1 - 0.15
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Chocolates	0.05 - 0.2
Cereals	0.65
Baked Goods	0.2 - 0.4
Chewing gum	0.7 - 1
Water	0.1
Functional Drinks	0.06
Milk/Milk Drink	0.15

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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.