Givaudan Technical Data Sheet





Taste Magic Lemon Candy

Product information
Sensory profile
Color
Appearance

Lemon, Juicy, Fresh Almost colorless to yellow Liquid medium-high viscosity, clear-almost clear

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)	1.1310 - 1.1410	D20/20 robot
Specific gravity (20/4°C)	1.1290 - 1.1390	
Specific gravity (25/25°C)	1.1280 - 1.1380	
Refractive index (20°C)	1.4300 - 1.4400	RI20 robot
Refractive index (25°C)	1.4280 - 1.4380	

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 Flashpoint Storage conditions Temperature conditions	270 Days 85 °C / 185 °F Preferably full, hermetically sealed Ambient / 10-30°C (50-85°F)	1	
Miscellaneous Custom Tariff number	3302.10		
Reference Application(s) and Dosage	(in %)		
Confectionery	0.3		

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PM-ECOM-015

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Baked Goods

0.4

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.

Givaudan (India) Private Ltd.

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