

Givaudan

Technical Data Sheet



PM-ECOM-021

Taste Magic Condensed Milk

Product information

Sensory profile	Cheese
Color	Pale yellow to yellow
Appearance	liquid

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	
Sensory evaluation	Conform	
Specific gravity (20/20°C)	1.0380 - 1.0580	
Specific gravity (20/4°C)	1.0360 - 1.0560	
Specific gravity (25/25°C)	1.0350 - 1.0550	
Refractive index (20°C)	1.4170 - 1.4370	
Refractive index (25°C)	1.4150 - 1.4350	

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	540 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
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Reference Application(s) and Dosage (in %)

Baked Goods	0.2 - 0.3
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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.