

Givaudan

Technical Data Sheet



PM-ECOM-022

Taste Magic Milk Cookie Flv

Product information

Sensory profile Creamy, Milky
Color Pale yellow to yellow
Appearance Liquid low-medium viscosity, clear

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	
Sensory evaluation	Conform	0.1% in sugar water 5%
Specific gravity (20/20°C)	1.0540 - 1.0640	
Specific gravity (20/4°C)	1.0520 - 1.0620	
Specific gravity (25/25°C)	1.0510 - 1.0610	
Refractive index (20°C)	1.4380 - 1.4480	
Refractive index (25°C)	1.4360 - 1.4460	

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 104 °C / 219 °F
Storage conditions Preferably full, hermetically sealed
Temperature conditions Ambient / 15-30°C (60-85°F)

Miscellaneous

Custom Tariff number 3302.10

Reference Application(s) and Dosage (in %)

Confectionery 0.02 - 0.3

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Chocolates	0.05
Baked Goods	0.03 - 0.35
Water	0.05
Functional Drinks	0.05
Milk/Milk Drink	0.25
Ice Cream & Frozen Desserts	0.008 - 0.02

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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.