

Givaudan

Technical Data Sheet



PM-ECOM-030

Taste Magic Milky Caramel Flv

Product information

Sensory profile Sweet, Brown, Vanilla-like, Caramel
Color brown
Appearance Liquid medium viscosity, clear

Parameters for positive release

Analysis	Specification Limits	Method
Appearance	Conform	
Sensory evaluation	Conform	
Specific gravity (20/20°C)	1.0990 - 1.1090	
Specific gravity (20/4°C)	1.0970 - 1.1070	
Specific gravity (25/25°C)	1.0960 - 1.1060	
Refractive index (20°C)	1.4510 - 1.4610	
Refractive index (25°C)	1.4490 - 1.4590	

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 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 %)

Confectionery 0.1

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Chocolates	0.1
Other Sweet Goods	0.05
Spirits	0.1
Milk/Milk Drink	0.05 - 0.075
Yoghurt / Yoghurt Drinks	0.01

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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.