

# APPLE FLAVOUR POWDER C20336



## Description

APPLE FLAVOUR POWDER C20336 is a mixture of nature identical flavour in Maize starch and Maltodextrin.

## Origin

Made in India.

## Method Of Production

Blending and mixing of multiple ingredients of flavoring materials into powder carrier until a homogenized product is obtained.

## Packing

Primary: - 500 gm, 5 kg & 25 Kg net.

## Storage

Tightly closed in original packing, away from light, under dry storage and ambient temperature 25° to 35°C.

## Profile

Typical apple note

## Physico - chemical Parameters

No:	Parameters	UOM	Value	COA
1	APPEARANCE	VISUAL	POWDER	YES
2	COLOUR DESCRIPTION	VISUAL	WHITE – MILKY WHITE	YES
3	MOISTURE CONTENT	%	10.50 – 19.50	YES
4	BULK DENSITY	G/CM <sup>3</sup>	0.283 – 0.383	YES
5	FLAVOUR	SENSORY	STANDARD	YES

## Application

Suitable for sweet goods 0.1% - 0.9% (approx.)

## Chemical Characteristics

Not Applicable

## Biological/ Microbiological Characteristics

This product contains significant percentage of solvent & Aromatic Chemicals hence do not support microbiological growth.

## Nutritional Value

This product is a food additive, not intended for direct consumption and not intended to provide nutritional value. The dosage used is less than 1%, any nutritional contribution is deemed negligible.

## Shelf Life

12 months in its original packing, tightly closed and stored as prescribed. If stored for more than 12 Months, the material should be re-evaluated before use.

## Allergen Information

Do Not Contains allergenic material

"Advisory Statement: produced in a facility with other known allergens"

Reference: Annex IIIa of the Commission Directive 2007/68/EC

## Distribution Method

Normal Transportation & Delivery condition: dry and under ambient temperature.

## License & Certifications

FSSAI Manufacturing, Halal