

MAWA FLAVOUR POWDER 7158646



Description				
MAWA FLAVOUR POWDER 7158646 is a mixture of nature identical mawa flavour in maltodextrin.				
Origin				
Made in India				
Method Of Production				
Blending and mixing of multiple ingredients of flavoring materials into liquid carrier until a homogenized product is obtained.				
Packing				
500 gm, 5 Kg, 25 Kg HDPE bag,				
Storage				
Tightly closed in original packing, away from light, under dry storage and ambient temperature 25° to 35°C.				
Profile				
Spice note.				
Physico - chemical Parameters				
No:	Parameters	UOM	Value	COA
1	Appearance	Visual	POWDER	Yes
2	Colour description	Visual	WHITE	Yes
3	Bulk Density	G/CM3	0.44 – 0.54	Yes
4	Moisture content	%	7 – 13	Yes
4	Flavour	Sensory	STANDARD	Yes
Application				
Suitable for bakery beverages and confectionery products				0.1% - 0.5% (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				
24 months in its original packing, tightly closed and stored as prescribed. If stored for more than 24 Months, the material should be re-evaluated before use.				
Allergen Information				
Do Not Contain allergenic material. "Although all reasonable care has been taken in making the Allergen claim, it is not guarantee "free from" or "total absence" of allergen from respective sources".				

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Heavy Metal Info (Max.mg/kg)
Arsenic 1, Lead 2, Cadmium 1, Antimony 1, Mercury 0.05. Based on verification test of random batches.
Distribution Method
Normal Transportation & Delivery condition: dry and under ambient temperature
Certifications
ISO 9001:2008, ISO 22000:2005 & Halal