



## ENZYME MODIFIED BUTTER FLAVOUR OIL 7116056

ENZYME MODIFIED BUTTER FLAVOUR OIL 7116056 is a mixture of artificial butter flavour in enzyme reacted butter olein

### Origin

Made in Malaysia

### Method Of Production

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

### Packing

5 kg or 25 kg net in HDPE containers

### Storage

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

### Profile

Typical sour buttery note

Product Specification	UOM	Value	COA
APPEARANCE		LIQUID	YES
COLOR DESCRIPTION		P/YELLOW-YELLOW	YES
REFRACTIVE INDEX @20°C	RIN	1.4340-1.4540	YES
FLAVOUR		STANDARD	YES
SPECIFIC GRAVITY @27°C	G/CM3	0.9120-0.9320	YES

### Application

Suitable for oils & fats, bakery and confectionery products 0.05% - 0.30% (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.

Rev No: 2 Rev Date: 31 Jul 2014

**Matrix Flavours & Fragrances Sdn Bhd**  
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## Allergen Info

Contains allergenic material-MILK  
Reference: Annex IIIa of the Commission Directive 2007/68/EC

## 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

## Legal Status

Complies to MALAYSIAN FOOD ACT 1983 & FOOD REGULATIONS 1985. Ingredients used are Food Grade

## Miscellaneous

The flavour contains butter olein which needs to be melted at approximately 40 degree celcius before use

## Certification

ISO 9001, FSSC 22000, HACCP (MS 1480: MOH), Halal JAKIM, Kosher (upon inquiry)

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