

Product Specification

Edlong - Ireland 5 Moorepark Technology Park Fermoy, County Cork IRELAND

NATURAL BUTTER-TYPE FLAVOR #1411311 - SPRAY DRY

Product Code: 1411311

Legislation:

This Edlong product is in compliance with the EU regulations and meet the requirements of Article 16 of regulations (EC) 1334/2008, food additives regulations (EC) 1333/2008 and other relevant EU regulations.

Applications

Description	Starting Usage Level
Analog (Cheese) (Sour Cream)	0.30 %
Bakery (Biscuits) (Crackers) (Pound Cake) (Cheesecake) (Cookies)	0.60 %
Margarine	0.20 %
Snacks-Topical Application (Popcorn) (Extruded/Corn/Snack Curls)	0.80 %
Salad Dressings	0.50 %
Sauces, Gravies, & Soups -Stovetop (With Cheese or Dairy) (Without Cheese or Dairy)	0.15 %
Cheese Sauce (Microwave) (Stove Top)	0.20 %

Application Table Note

Profile Terms: butter, dairy, fatty, lipolytic, country, fresh

Ingredients: All flavor ingredients contained in this product are approved for use in a regulation of The Food

and Drug Administration or are listed as being generally recognized as safe on the FEMA GRAS list. Listed Ingredients: GUM ARABIC, SALT, ORGANIC COCONUT OIL (rbd), NATURAL

FLAVOR.

Kosher Status: Kosher Pareve

Packaging: 50 kgs. (110.23 lbs.) net fiber drum with plastic liner.

Storage Notes: 12 months in sealed and unopened container, if stored as follows: Store in a cool, clean and dry

area. (Temperature: 50 to 80°F, 10 to 27°C. Relative humidity: <70%.) NOTE: MAY CHANGE COLOR UPON STORAGE. MAY FORM SOFT LUMPS UPON STORAGE WHICH WILL EASILY

DISPERSE UPON SIFTING. COLOR MAY VARY DUE TO PROCESSING; NATURAL INGREDIENTS. We recommend re-evaluation by organoleptic or analytical means upon

expiration of stated shelf-life period. Continued use of the product beyond the period specified and

the determination that the product remains usable is the responsibility of the purchaser.

Physical & Chemical

Description	Value	Method
Physical Form	Spray Dry	Visual
Colour	Off White	Visual
pH (10%)	4.25 - 5.25	AOAC
%Titratable Acidity (as lactic acid)	<2.00	AOAC
% Moisture	<6.00	AOAC
Particle Size (%Ret. On U.S. #20 mesh)	<1.0	US Std. Test Sieves
Flash Point	NF	ASTM
solubilidad	Water Soluble / Oil Dispersible	Visual

Microbiological

The above information is intended as an illustration of the use of our products. To the best of our knowledge, the information is accurate. No warranty, guarantee or freedom from patent infringement is given or implied. Updates upon request only. Not intended for inhalation.

27-Oct-2020 Phone: +353 (0) 1 536 3027 Email: info@edlong.com edlong.com

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Description	Value	Method
Aerobic Plate Count cfu /g	<10000 /g	AOAC
E. coli MPN /g	<0.3 /g	AOAC
Coliforms MPN /g	<10 /g	AOAC
Moulds	<100 /g	FDA/BAM 7th ed
Yeasts	<100 /g	FDA/BAM 7th ed
Salmonella cfu /375g	Negative /375g	AOAC
Staphylococci cfu /g	<20 /g	AOAC
Listeria spp cfu /25g	Negative /25g	AOAC

Nutritional

Description	Value (per 100 g)	Method
Total Calories	203 kcal	
Total Fat	8.0 g	Calculated Value
Trans Fat	***	Calculated Value
Saturated Fat	7.0 g	Calculated Value
Monounsaturated Fat	***	Calculated Value
Polyunsaturated Fat	***	Calculated Value
Cholesterol	***	Calculated Value
Total Carbohydrate	64 g	Calculated Value
Sugars	***	Calculated Value
Added Sugar	***	Calculated Value
Total Dietary Fibers	***	Calculated Value
Protein	2.0 g	Calculated Value
Sodium	5910 mg	Calculated Value
Vitamin A	***	Calculated Value
Vitamin C	***	Calculated Value
Vitamin D	***	Calculated Value
Potassium	514 mg	Calculated Value
Calcium	525 mg	Calculated Value
Iron	1.0 mg	Calculated Value

The nutritional composition is subject to variations. The following values are being supplied to you to aid in your development work, but should not be used solely to determine your nutrient labeling. You may need to analyze these nutrients as they occur in your final product as required by the Code of Federal Regulations, Title 21; section 101.9.

*AOAC INTERNATIONAL
*FDA: Food and Drug Administration
*BAM: Bacteriological Analytical Manual
***: Not a significant source
*NF: Non Flammable (>141F)

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