

Product Specification

NATURAL CHEDDAR-TYPE FLAVOR #1412069 - POWDER

 Product Code: **1412069**

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
	Bakery (Biscuits) (Crackers) (Pound Cake) (Cheesecake) (Cookies)	0.50 %
	Sauces, Gravies, & Soups -Microwave (With Cheese or Dairy) (Without Cheese or Dairy)	0.20 %
	Sauces, Gravies, & Soups -Stovetop (With Cheese or Dairy) (Without Cheese or Dairy)	0.20 %

Application Table Note

Profile Terms: cheese, sour, yeasty, Cheddar, savoury, musty, mild, animal

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: MALTODEXTRIN (POTATO), NATURAL FLAVOR, YEAST EXTRACT, SALT, SILICON DIOXIDE (as an anti-caking agent).

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	Powder	Visual
Colour	Brown with White Specks	Visual
pH (1%)	3.25 - 4.25	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 And Oil Dispersible	Visual

Microbiological

Description	Value	Method
Salmonella cfu /375g	Negative /375g	AOAC 2004.03

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.

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Nutritional

Description	Value (per 100 g)	Method
Total Calories	295 kcal	
Total Fat	***	Calculated Value
Trans Fat	***	Calculated Value
Saturated Fat	***	Calculated Value
Monounsaturated Fat	***	Calculated Value
Polyunsaturated Fat	***	Calculated Value
Cholesterol	***	Calculated Value
Total Carbohydrate	65 g	Calculated Value
Sugars	1.0 g	Calculated Value
Added Sugar	***	Calculated Value
Total Dietary Fibers	***	Calculated Value
Protein	10 g	Calculated Value
Sodium	4770 mg	Calculated Value
Vitamin A	***	Calculated Value
Vitamin C	***	Calculated Value
Vitamin D	***	Calculated Value
Potassium	399 mg	Calculated Value
Calcium	829 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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