



True Dairy Flavor

DairyChem Product: 238 N&A

Product Description:

#238 N&A True Dairy Flavor is a pale yellow-green, non-viscous liquid with typical cultured dairy flavor.

Ingredients:

Water, propylene glycol, lactic acid, propionic acid, acetic acid, citric acid, natural and artificial flavorings.

Properties

Appearance	Clear to light yellow liquid
Clarity	No turbidity or undissolved matter
pH	2.10 - 2.25
Specific Gravity	1.06 - 1.08 g/ml

Microbiological

Total Plate Count	<1000 /g
Coliform	<10 /g
Yeast	<100 /g
Mold	<100 /g
E. Coli	Not Detected
Staph (COAG POS)	Negative
Enterobacter. (Sal)	Negative

Applications:

#238 N&A True Dairy Flavor may be used in applications that require a dairy flavor.

Usage

0.01% - 0.10% of finished product

Labeling

"Natural and Artificial Flavor" or listing of ingredients

Regulatory:

#238 N&A True Dairy Flavor is certified *Dairy Kosher*.

#238 N&A True Dairy Flavor is manufactured under strict GMP as required by 21 CFR, as required for Food Grade designation suitable for human consumption.

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Packaging/Shipping/Storage:

Keep container tightly closed and stored in a cool, dry, place. Store product at ambient temperatures. Product has a 1 year shelf life.

Packaged: 4X1 gallon HDPE cases, 5 gallon HDPE pails, 55 gallon HDPE drums, and 330 gallon HDPE totes.

Procedure:

DairyChem Laboratories, Inc. is committed to providing customer master file updates regarding changes and expirations to:

*Product Specifications
Material Safety Data Sheets
Certification of Product Liability Insurance Coverage
Kosher Certification
Continuing FDA Guarantee*