



## 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*