

## **Starter Flavor**

*DairyChem Product: **239***

### **Product Description:**

#239 Starter Flavor is a pale yellow-green, non-viscous liquid with typical cultured dairy flavor.

### **Ingredients:**

Water, Natural Flavor, Acetic Acid, Propionic Acid, and Lactic Acid.

### **Properties**

Appearance	Clear to Light Yellow Liquid
Clarity	No Turbidity or Undissolved Matter
Flavor and Aroma	Matches Standard
pH	3.5 - 3.8
Specific Gravity	0.99 - 1.1 g/ml

### **Microbiological**

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

### **Applications:**

#239 Starter Flavor may be used in applications that require a culture dairy flavor.

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## Usage

We suggest the following:

Buttermilk: 4-8 oz. per 100 gal of product  
Sour Cream: 4-8 oz. per 100 gal of product  
Cottage Cheese: 6-10 oz. per 100 gal of product

## DIRECTIONS FOR USE:

Measure proper amount of flavor into clean container. Dilute flavor with an equal amount of cold water. Add diluted flavor to product and mix thoroughly.

## Labeling

Listing of ingredients

## Regulatory:

#239 Starter Flavor is certified *Kosher Pareve*.

#239 Starter Flavor is manufactured under strict GMP as required by 21 CFR, as required for Food Grade designation suitable for human consumption.

## Packaging/Shipping/Storage:

Keep container tightly closed and stored in a cool, dry, place. Store product at ambient temperature.

Product has a 1 year shelf life.

*Packaged: 4X1 gallon HDPE cases, 5 gallon HDPE pails*

## 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*