



Makendi Foamer 08813

DESCRIPTION: Makendi Foamer 08813 is made of glucose syrup, hydrogenated vegetable fat, milk solids, stabilizer, emulsifier and flavor.

PACKING: 9 kg multi wall paper bags with poly-inner liner.

SHELF LIFE: Eighteen (18) months, from the date of manufacture if stored unopened in a clean, cool and dry location.

SPECIFICATIONS:

ORGANOLEPTIC EVALUATION	Taste / Odor	Appearance
	Typical creamy taste, free from rancid and other off flavor.	Off white / light yellow powder with “free flowing texture”.
TECHNICAL DATA / ANALYSIS		
Parameter	Standard	Method
Bulk Density (g/L)	140-180	IDF Standard 134A:1995
Fat (%)	21-24	Gerber Method
Protein, (N X 6,38) (%)	6.6-7.2	Kjeldahl Method
Moisture (%)	≤ 3.5	IDF 26A: 1993
Ash (%)	3.0-4.5	Calculated
Carbohydrate (%)	62-68	Calculated
MICROBIOLOGICAL ANALYSIS		
Test	Specification	Method
Total Plate Count (cfu/g)	Max 3,000	FDA (BAM) Manual Chapter 3, Jan 2001
Coliform (cfu/g)	<10	FDA (BAM) Manual Chapter 4, Sept 2002



DECLARATION	This product is free from preservatives and Melamine.	
ALLERGEN DECLARATION	This product contains milk products.	
NUTRITIONAL INFORMATION (Calculated per 100g)		
Nutrient	Typical Value	Unit
Energy (Kcal)	480	Kcal
Protein (Nx6.38)	6.8	g
Total Fat	22.1	g
Saturated Fat	21.8	g
Trans Fatty Acids	0.0	g
Cholesterol	0	mg
Carbohydrates	63.3	g
Sodium	114	mg

APPLICATIONS: For food and beverage products.