



Makendi Non Dairy Creamer 16213

DESCRIPTION: Makendi Non Dairy Creamer 16213 is made of glucose syrup, hydrogenated vegetable fat, milk protein, stabilizers, emulsifiers and anti-caking agent.

PACKING: 25kg multi wall paper bags with poly-inner liner. 14.5 tons=1x40”FCL.
500kg plastic woven 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		
Bulk Density (g/L)	480-620	IDF Standard 134A: 1995
Fat (%)	28-32	Gerber Method
Protein, (N X 6,38) (%)	2.0-3.0	Kjeldahl Method
Moisture (%)	≤ 3.5	IDF 26A: 1993
MICROBIOLOGICAL ANALYSIS		
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 melamine and added preservative.	



ALLERGEN DECLARATION	This product contains milk products.
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APPLICATIONS:

Food industry. It is designed for rapid and direct dispersion in the beverages such as coffee, black tea, etc. It can provide a smooth, rich and creamy taste to products.