



PTX FOOD CORP
FOOD INGREDIENT SPECIALISTS

PTX 35 CAP-F Specification Sheet

DESCRIPTION: 35 CAP-F is a natural flavour and mold inhibitor. Although it was originally designed for use in yeast raised baked goods, it is also used in processed cheese, salad dressings, natural flavours and other food applications. In flavour applications, PTX 35 CAP-F is designed to impart dairy flavour in processed cheese, sauce, dips, and cheese powders. It is especially useful in providing Swiss cheese background flavour notes.

PROPERTIES: Form: Free flowing powder
 Color: Cream to tan
 Flavour & Odor: Clean & dairy

PACKAGING: 50 lb. net weight, polyethylene lined paper bags

SHELF LIFE: 18 months if stored properly in original sealed bags

STORAGE: Store in cool, temperate, warehouse conditions where temperature doesnot exceed 80°F and relative humidity is less than 60%. Keep away from heat and light sources.

USAGE: 0.6 - 0.9 percent net flour weight in baked goods.
 In flavour applications usage depends on desired flavour profile.

LABEL: Cultured whey.

ASSAY:	Fat	<1.5%	<u>Organic Acid-Salts</u>	
	Moisture	3.5 - 4.5%	Natural Ca propionate	35 - 42%
	Protein	10.5 - 13.0%	Natural Ca acetate	10 - 20%
	Organic acid-salts	45.0 - 55.0%	Natural Ca lactate	0 - 5%
	pH	6.0 - 8.0	Natural Ca butyrate	0 - 0.2%

MICROBIOLOGICAL:	Standard plate count	<10,000/g	Coliform	<10/g
	Yeast & Mold	<100/g	E. coli	<10/g
	Salmonella	- 0/50g		

NUTRITION: (per 100 grams)	Water	4.00 - 6.00 g	Protein	12.00 g
	Calories	291.50 cal	Vitamin A	100.00 IU
	Calories from fat	13.32 cal	Vitamin C	0.80mg
	Total fat	1.00 - 1.48 g	Calcium	2515.00 mg
	Saturated fat	1.00 g	Iron	1.24mg
	Cholesterol	55.00 mg	Ash	35.00 - 38.00 g
	Sodium	1012.00 mg	Organic Acids	45.00 - 55.00 g*
	Carbohydrates	2.50 g		
	Dietary Fiber	0.00 g		
	Sugars	2.50 g		

(Organic Acid Range is 45-55%, depending on fermentation batch.)

The above data is typical for 35 CAP. However, this is a fermented product and the carbohydrate, protein, mineral, vitamin and moisture values may vary slightly.
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