



PTX FOOD CORP

FOOD INGREDIENT SPECIALISTS

FLAVOR INTENSIFIER 30 Specification Sheet

DESCRIPTION: FLAVOR INTENSIFIER 30 is a natural, low sodium ingredient that imparts full, rounded and savory flavor notes. It will also intensify the overall flavor profile, of food, flavor and spice systems.

PHYSICAL CHARACTERISTICS:

Form:	Spray dried, hygroscopic powder
Color:	Cream - tan to golden - brown
Flavor:	Dairy / Savory / umami
Odor:	Dairy/ Savory

PACKAGING: 50-lb. polyethylene lined paper bags

SHELF LIFE: 1 year under proper storage conditions.

STORAGE: This product is hygroscopic. Store in cool, dry warehouse where temperature does not exceed 80° F and relative humidity is no greater than 60%. Keep away from heat and light sources.

LABEL: Flavoring Preparation or natural flavor, in accordance with European directive 88/388/EEC.

MICROBIOLOGICAL:

Total Plate Count	50,000/g max.	Salmonella	negative/375 g
Coliform	100/g max.	Yeast & Mold	10/g max.
E. coli	3/g max.		

NUTRITION*:

Calories	308.48	Sugars	1.80 g
(per 100 grams) *Calories from fat	0.45	Protein (N * 6.25)	42.84 g
Total fat	0.05 g	Vitamin A	43.82 IU
Saturated fat	0.02 g	Vitamin C	1.49 mg
Cholesterol	0.21 mg	Calcium	24.9 mg
Sodium	198.98 mg	Potassium	600.59 mg
Carbohydrates	34.11 g	Iron	0.55mg
Dietary Fiber	0.00 g	Moisture	4.0 – 8.0 g
Ash	15.0g ± 3.0g		

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SPECIALIZING IN
NATURAL SOLUTIONS IN
THE AREAS OF FLAVOR,
FUNCTIONALITY,
NUTRITION & FOOD
PRESERVATION

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