



**PTX FOOD CORP**  
 FOOD INGREDIENT SPECIALISTS

**FLAVOUR ENHANCER PHD-MSF Specification Sheet**

**DESCRIPTION:** FLAVOUR ENHANCER PHD-MSF is a natural ingredient designed to impart a unique savoury flavour profile for a variety of food, seasonings, marinades and flavour applications. It has no added salt and low sodium content. It is a building block for savoury and meat flavour. It can be used to create a natural, low sodium HVP or Soy Sauce type system and does not contain soy, wheat or corn.

**DESCRIPTION:** Dark tan-golden, spray-dried powder.

**PACKAGING:** 50-pound polyethylene lined paper bags.

**SHELF LIFE:** 2 years under proper storage.

**STORAGE:** Store in cool, dry warehouse where temperature does not exceed 80° F.

**LABEL:** Modified vegetable extract, maltodextrin.

<b>MICROBIOLOGICAL:</b>	Total Plate Count	50,000/g max.	Coliform	100/g max
	E coli	< 3/g.	Salmonella	Negative
	Yeast & Mold	10/g max.		

<b>NUTRITION:</b>	Calories	350	Sugars	9.3 g
(per 100 grams)	Calories from fat	29.6	Protein	20.8 g
	Total fat	3.0 g	Vitamin A	0.0 IU
	Saturated fat	0.0 g	Vitamin C	0.0 mg
	Cholesterol	0.0 g	Calcium	166.0 mg
	Sodium	239 mg	Iron	3.1 mg
	Carbohydrates	59.9 g	Phosphorus	573.0 mg
	Dietary Fiber	1.2 g	Zinc	2.5 mg
	Ash	12.0 g	Moisture	4.0-6.0 g

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

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