



# PTX FOOD CORP

FOOD INGREDIENT SPECIALISTS

## PTX FLAVOUR ENHANCER PM-MSF Specification Sheet

- DESCRIPTION:** PTX FLAVOUR ENHANCER PM-MSF is a natural, nonallergenic, versatile ingredient that is suitable in a wide variety of applications, ranging from savoury to confections, sweet goods and even beverages. Examples of some of the enhancing characteristics are:
- Imparts and enhances savoury flavour.
  - Enhances spicy, hot flavour notes, especially in sauce and condiments.
  - Imparts and enhances salty flavour with a very low sodium content.
  - Provides a "full, rich mouth-feel" in chocolate confections, fillings, frostings, puddings, etc.
  - Provides full, rich mouth-feel and enhances roasted notes in peanut butter.
  - Provides full, rich mouth-feel and enhances roasted notes in coffee beverages.
  - Provides full, rich mouth-feel and generally enhances beverages, including nutritional drinks.
  - There are additional health benefits such as high protein content (20%) and potassium content (>6000 mg). As previously mentioned, it has a low sodium content (It provides saltiness at higher usage levels with no added salt.)

- DESCRIPTION:** Cream to golden-tan spray dried powder
- PACKAGING:** 50-pound polyethylene lined paper bags.
- SHELF LIFE:** 2 years under proper storage conditions.
- STORAGE:** 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:** EUROPEAN LABEL: Flavoring Preparation or natural flavour, in accordance with European directive 88/388/EEC.
- ALLERGENS:** The product contains none of the allergens as identified in schedule AA1 or the Food Labeling (Amendment) (No 2) Regulations 2004.
- MICROBIOLOGICAL:**
- |                   |               |                    |            |
|-------------------|---------------|--------------------|------------|
| Total Plate Count | 50,000/g max. | Coliform           | 100/g max. |
| E coli            | 3/g           | Salmonella         | Negative   |
| Yeast & Mold      | 10/g max.     | Coagulase + Staph. | 10/g max.  |

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

**PTX FOOD CORP**  
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<b>NUTRITION:</b> (per 100 grams)	Calories	364	Sugars	6.8 g
	Calories from fat	23	Protein	20.3 g
	Total fat	2.3 g	Vitamin A	0.0 IU
	Saturated fat	0.0 g	Vitamin C	0.0 mg
	Cholesterol	0.0 g	Calcium	263.0 mg
	Sodium	324 mg	Potassium	6375.0 mg
	Carbohydrates	59.6 g	Iron	3.8 mg
	Dietary Fiber	2.3 g	Moisture	4.0 – 6.0 g
	Phosphorus	563.0 mg	Ash	13.5 g

<b>AMINO ACIDS:</b>	Isoleucine	0.39 g	Argenine	0.55 g
	Leucine	0.37 g	Histidine	0.24 g
	Methionine	0.12 g	Lysine	0.67 g
	Cystine	0.12 g	Alanine	0.51 g
	Phenylalanine	0.49 g	Aspartic Acid	5.60 g
	Tyrosine	0.45 g	Glutamic Acid	3.63 g
	Threonine	0.24 g	Glycine	0.24 g
	Tryptophan	0.01 g	Proline	0.41 g
	Valine	0.85 g	Serine	0.39 g

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