



PTX FOOD CORP
 FOOD INGREDIENT SPECIALISTS

Flavor Enhancer PHD-MSF Specification Sheet

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

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

NUTRITION:	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

Issued July 6, 2006; Supersedes May 31, 2006.

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

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