



PTX FOOD CORP

FOOD INGREDIENT SPECIALISTS

PTX Flavor Whey SW 708 Specification Sheet

DESCRIPTION: Natural Flavor Enhancer for Complete MSG Replacement
Relieve your customers' "chemophobia" haunts. This "high-tech" spray dried product is the result of a series of unique whey fermentations by a variety of food approved organisms. It is a COMPLETE MSG REPLACER, NOT A PARTIAL REPLACER. PTX FLAVOR WHEY SW 708 not only enhances the flavor of any food system but also imparts additional full, rounded and savory flavor tones.

PTX FLAVOR WHEY SW 708 permits you to remove MSG and HVP from the label, with an ingredient declaration: "Cultured whey".

Thus, you can now achieve clean labels as well as a greater level of intensive flavor enhancement without the concern or apprehension of negative consumer conceptions.

INGREDIENTS: Cultured whey, maltodextrin, partially hydrogenated soy oil.

PHYSICAL CHARACTERISTICS:

Form:	Spray dried powder	
Color:	Cream / tan to golden	
Flavor:	Dairy / Savory / Umami	
Odor:	Dairy / Savory	pH = 5.8 ± 1.0

MICROBIOLOGICAL:

Standard Plate Count:	< 50,000 per gram
Salmonella:	0 per 375grams
Yeast & Mold:	< 100 per gram
Coliform:	< 20/gram
E. coli:	< 3/gram

NUTRITION: (per 100 grams)	Calories	358.44	Dietary Fiber	0.00 g
	Calories from fat	8.98	Sugars	2.83 g
	Total fat	1.00 g	Protein	16.03 g
	Saturated fat	0.15 g	Vitamin A	15.37 IU
	Cholesterol	0.07 mg	Vitamin C	0.52 mg
	Sodium	227.90 mg	Calcium	15.02 mg
	Total Carbohydrates	71.22 g	Iron	0.51 mg
	Moisture	4.0 – 8.0 g	Transfat	0.001 g

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

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