

SPECIFICATION
Browning Agent in Powder Form - AFS P Color

INGREDIENTS : AFSP_Color is produced by co-drying a water based natural flavouring onto maltodextrin (from potato) .

ALLERGENES : Allergen free regarding European Directive 2003/89/CE.

ASPECT : Free flowing white / beige powder
Aroma and flavor close to Maillard reaction product.
Product perfectly water soluble.

COMPOSITION : Maltodextrin (92-93%) – Carbonyles (Pyrolysed sugars)

DECLARATION : Natural Flavouring (Directive 88-388-CE)

TYPICAL DATA:

Carbonyls (g /100 g)	7.01 – 8.02
Acidity (titration)	N / A
Humidity (moisture)	4 – 6 %
Particles size	+/- 80 microns

MICROBIOLOGICAL CHARACTERISTICS :

Total Count	< 10 / g
Bacillus cereus	< 100 /g
Enterococcus	< 100 /g
Salmonella	Absent / 25 g
E. coli	< 10 / g
Enterobacteriaceae	< 10 / g
Yeast	< 100 / g
Mould	< 100 / g

NUTRITIONAL DATA :

Calories : 380 Kcal
Moisture (g/100 g) : 4- 6
Carbohydrates (g/100 g) : 94-96
Fat (g/100 g) : < 0.1
Sugars (g/100 g) : < 0.5
Protein (g/100 g) : 0

PACKAGING : 10 kg cartons

STORAGE : Keep in dry and closed spaces (45-70°F / 8-21°C).
Avoid extreme temperatures.
Keep packaging closed between using the product.

BEST BEFORE: 12 months minimum once product is open.

CERTIFICATIONS : Considered GRAS by F.D.A. and U.S.D.A. Kosher and Pareve certified. Approved for use by Agriculture Canada, and compliant with EEC regulations.

APPLICATIONS : This product is designed to give a brown golden color on a food preparation after being heated (batter, meat, bread, snacks, etc...)
AMCAN stays at your disposal for any comments or questions
Regarding application of the product.

Local food regulations should always be consulted with respect to specific applications and necessary declaration. Legislation may vary from country to country .Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluation to determine the suitability of the products in their applications