

Non-Dairy Creamer 29%

Production Definition

A spray dried non-dairy creamer targeted as a low density product in order to provide superior sink and dispersion properties in coffee and other beverage applications.

Typical Compositional Range¹

Percentage

Fat 29.0 - 33.0
Moisture..... <= 3.0

Microbiological Analysis

Total Plate Count < 10,000/g
Coliform..... < 10/g
Salmonella negative

Other Characteristics

Dispersibility..... 2.75 g sinks in 150 ml 160 deg F coffee
within 15 seconds - 2 stirs of spoon
pH..... 6.0 – 7.0
Color..... Agron value 93-108
Flavor..... Clean, slightly sweet, no off flavor

Ingredients

Corn Syrup Solids, Partially Hydrogenated Soybean Oil, Dipotassium Phosphate. Contains 2% or less of Sodium Caseinate (a milk derivative), Mono- and Diglycerides, Sodium Silicoaluminate, Soy Lecithin, Artificial Color and Flavor.

Production Applications and Functionality

This product is designed for use in industrial repacking in consumer jars, canisters, single serving packets, or may be used as an ingredient or reconstituted for use as a liquid creamer.

Storage & Shipping

Ship and store in unopened container at 60 - 80° F., relative humidity <70% in a clean, dry area. Shelf Life: Suitable for use up to 360 days from date of production when stored in original, unopened container as recommended.

Packaging

45 pound net weight poly-lined, multi-wall bags. Other sizes may be available to meet specific customer requirements.

The information contained herein is, to the best of our knowledge, correct. No warranties, expressed or implied, are made. This information is offered solely for your investigation, verification, and consideration. It is suggested that you evaluate the product prior to use in production.