

Non-Dairy Creamer - Fat Free

Production Definition

A fat free non-dairy creamer designed for use in coffee, tea, or other hot drinks. It is a free flowing powder that has a rich, dairy aroma and flavor. *Fat Free Claims are based upon a serving size of 1 tsp (2 g).

Typical Compositional Range₁

Percentage

Fat 5.5 – 8.5
Moisture..... <= 3.5

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
Color..... Agtron value 95 - 110
Flavor..... Clean, slightly sweet, no off flavor

Ingredients

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

*Adds a dietarily insignificant amount of fat per 2g serving.

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.