



Non-Dairy Creamer 50%

Production Definition:

A Spray Dried Non-Dairy Creamer base designed for use in industrial food applications. It contains no artificial flavors or colors.

Typical Compositional Range (Percentage)¹

Fat..... 48.0 – 52.0
Moisture..... ≤ 3.0

Microbiological Analysis

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

Other Characteristics

Color..... Agtron value 105 - 140
Flavor..... Clean, creamy with no off flavor
Dispersibility..... Stirrs readily into 150F water w/o lumping
pH..... 6.0 – 7.0

Ingredient Statement

Partially hydrogenated soybean oil, coconut oil or palm oil, corn syrup solids, sodium caseinate (a milk derivative), mono and diglycerides, dipotassium phosphate, contains 2% less of sodium silicoaluminate, soy lecithin.

Production Applications and Functionality

Confectionary Products, Imitation Milk, Soft Serve Ice Cream, Hot Cocoa Mixes, Sauces, Gravies, etc.

Storage & Shipping

One year from production date when stored in an unopened container at 60-80F

Packaging

Available in 50 lbs. poly lined multi-walled kraft bags. Other sizes may be available to meet specific customer requirements.

¹ On an "as is" basis

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.