

Simplistica BV2713 - Code: 70000597

Blend of emulsifiers and hydrocolloids used in the production of combined dairy products and recombined milk.

CHEMICAL AND PHYSICAL PROPERTIES

Properties	Specifications
Aspect	Powder
Color	White to slight yellow
Moisture, %	0.0 to 3.0

MICROBIOLOGICAL PROPERTIES

Properties	Specifications
Mesophilic aerobic bacteria, UFC/g	0.0 to 5,000.0
Mesophilic yeast and mold, UFC/g	0.0 to 1,000.0
Total coliforms, UFC/g	0.0 to 100.0
Salmonella in 25 g	Negative
Staphylococcus aureus in 5 g	Negative
Escherichia coli	Negative

CERTIFICATION

Kosher pareve, Halal

Mexico

Labeling

PACKAGING AND SHELF LIFE

Multi-layer kraft paper bags with 25 kg. Since it is a dried product it will maintain its characteristics for 24 months provided that it is stored in the original container, well closed and in a cool, dried place free from humidity, dust, insects, rodents and off-odors.

NOTES

(1) Microbiology: Make a 1: 100 dilution in all cases.

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Version Date 01/10/2021

Version I

Reviewed and authorized by:
Quality Assurance Mexico

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