

Zestaroma™ 200LN 01

DESCRIPTION

Zestaroma 200LN is a compounded flavor in compliance with IOFI Code of Practice, FEMA GRAS and REGULATION (EC) 1334/2008. It was designed to improve the freshness and intensity of fruit flavors. It does especially well with citrus flavors such as orange, lemon, and lime.

PART NUMBER

14391-01

SUGGESTED USES

Fruit Juices, Orange/Lime CSD.

SUGGESTED USE LEVELS

20-50 ppm

Test Item	Specification	Test Method / Reference
Appearance	White to light yellow, free flowing powder	Visual inspection
Odor	Characteristic	Organoleptic
Flavor	Intensely sweet and characteristic aroma	Organoleptic
Loss on drying	≤ 20.0% (105°C, 2h)	GB 5009.3
Heavy metal(As Pb)	< 10.0 ppm	GB 5009.74
Arsenic	< 3.0 ppm	GB 5009.11
Total aerobic plate count	< 3000 CFU/g	GB 4789.2
Yeast	< 50 CFU/g	USP<2021>
Mold	< 50 CFU/g	USP<2021>
Coliforms	< 3 MPN/g	GB 4789.3
Salmonella	Negative/10g	USP <2022>
Staphylococcus aureus	Negative/10g	USP <2022>

USP/NF - United States Pharmacopeia-National Formulary

GB= China National Standard Method

CFU = Colony Forming Units

MPN = Most Probable Number

CONFORMITY WITH

This material is Kosher Pareve and Halal Certified



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PACKAGING

1 KG*20 fiber drums, each unit is packaged in PE laminated aluminum foil bags and then packed in fiber drums.

SHIPPING & HANDLING

Recommended to be stored in an odor-free, low humidity environment.

STORAGE

Store in a cool, dry and dark place. Please reseal the bag after opening and use up the products within 7 days to prevent absorption and oxidation.

SHELF LIFE

The shelf life of this material is 2 years from the date of manufacture if stored in ambient room temperature conditions. Product should be reevaluated if it exceeds expiration date.

LOT CODE EXPLANATION

Example Lot: 20210101

21 = Year Manufactured: 2021

01 = Month Manufactured: January

01 = Batch number #01

