**Product Data Sheet**

**Beef flavor-FoodaromaR0301**

It has natural beef flavor with strong meat mouthfeel and long-lasting aroma, steady remaining taste. Good hot-resistance in vagan meat.

**PRODUCT CHARACTERISTICS**

|  |  |  |
| --- | --- | --- |
| Appearance | Yellow oil |  |
| Form  Odor | liquid  natural beef flavor,with strong meat mouthfeel and long-lasting aroma |  |

Solubility Oil Soluble

Certification HACCP, KOSHER, HALAL, ISO

**PRODUCT SPECIFICATION**

|  |  |  |
| --- | --- | --- |
| Item | Upper Limit | Unit |
| Heavy metals | 10 | ppm |
| Lead | 2 | ppm |
| Arsenic | 3 | ppm |
| Total Plant Count | -- | cfu/g |
| E.coli | -- | MPN/g |

**Others Details**

MOQ 20KG

Sample Freely Provided 10-20 ml

Lead Time 15 Working days

Shelf life 12 months

**Application Recommended Dosage**

Vagan meat 0.3~1.0%

|  |
| --- |
|  |

**Packaging**

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| --- |
| 10kg jerry can\*2/Carton |

**ALLERGEN**

|  |  |  |  |
| --- | --- | --- | --- |
| **Allergen** | **Substance**  **contained** | **Allergen** | **Substance**  **contained** |
| **Celery** | No | **Molluscs** | No |
| **Cereals containing Gluten** | No | **Mustard** | No |
| **Egg** | No | **Nuts** | No |
| **Fish** | No | **Peanuts** | No |
| **Lupin** | No | **Sesame** | No |
| **Milk(including lactose)** | No | **Soy** | No |

**STORAGE CONDITION**

|  |
| --- |
| **Recommended storage：**0-25℃(32-77℉)  Deposited in shady, cool, dry, ventilated place and avoiding poison and polluted materials. Used up as soon as possible once opening the envelop and keeping the remaining in hermetic state.  **Best before:** You will find the best before date in the certificate of analysis or on the product label.  The product gives optimal performance when stored as recommended and used within 12 months of the production date. |