

**Product Specification**

Thursday, 25 April 2024

Essences & Flavoring Pastes - Flavouring Pastes, Essences & Sauces**05/2018**

<b>Product Name:</b>	<b>APITO PEPPERMINT PASTE</b>		
<b>Product Code:</b>	<b>4451</b>		
<b>Description:</b>	Flavouring paste for bakery products		
<b>Function:</b>	Highly concentrated peppermint paste for use in a wide range of confectionery products like cakes, filling cream, fond, etc.		
<b>Usage:</b>	The usage rate could be adjusted to suit specific flavour and colour requirement		
<b>Ingredient Listing:</b>	Water, Permitted Flavouring, Solvent (E1520), Thickener (E412, E415), Permitted Colouring (E102, E133).		
<b>Packaging:</b>	Jar 2 kg.		
<b>Shelf Life &amp; Storage:</b>	Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct sunlight and heat for at least 12 months		
<b>Nutrition Information (per 100g):</b>	Energy - kJ	21	
	Energy - kCal	5	
	Protein < g	0.1	
	Fat - Total < g	0.1	
	Fat - Saturated < g	0.1	
	Carbohydrate - Total g	0.9	
	Carbohydrate - Sugar g	0	
	Sodium - mg	137	
	<b>Not Applicable</b>		
<b>Typical Analysis:</b>	Total Plate Count<	10000 cfu / g	
	Yeast & Moulds	< 100 cfu / g	
	Coliforms	< 100 cfu / g	
<b>General:</b>	All ingredients and GMO or other ingredients statement for this product comply with the Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim. Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products		