**I. Product Information**

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| Item Name: | Non-Dairy Creamer |
| Item Code: | NDC-35C |
| Brand: | **Kievit Vana-Blanca 35C** |
| Supplier: | Daffid Industries Inc. |

**II. Specifications**

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| **Parameter** | **Standard** | **Method** |
| **II.A Sensory Characteristics** | | |
| Appearance (As is) | Creamy to light yellow powder, free from any lumps and foreign objects | TMT-QCRM-005 |
| Scorched Particles\* | max A | ADPI |
| Odor (As is) | Creamy, no off odor | TMT-QCRM-005 |
| Taste (10% Sol’n) | Creamy with a hint of sweetness, no off taste | TMT-QCRM-005 |
| **II.B Physico-Chemical Properties** | |  |
| Moisture Content, % | 3.0 max | TMT-QCRM-001 |
| Bulk Density, g/L | 420 – 480 | TMT-QCRM-004 |
| Ash Content, %\* | < 3.0 | Modified FIL-IDF 27:1964 / 90:1979 |
| Fat Content, %\* | 33 - 37 | NPR 3168:2002 |
| **III.C Microbiological Standards** | | |
| Total Plate Count\* | ≤ 3,000 cfu/ gram | ISO 4833:2003 |
| *Enterobacteriaceae\** | < 1 cfu gram | ISO 21528-2:2004 |
| *E. Coli\** | Absent/ gram | Mod. ISO 7251:1993/  ISO 16649-2:2001 |
| *S.aureus\** | Absent/gram | ISO 6888-3:2003 |
| *Salmonella\** | Absent/ 50 gram | Mod ISO 6579:2002/  AOAC 996.08 |
| Yeast and Moulds\* | ≤ 100 cfu/gram | ISO 21527-2:2008 |

**\****Test results based on the CoA provided by the supplier.*

**III. Packaging and Storage Condition**

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| --- | --- |
| Packaging | 25-kg, multilayer kraft bag with poly-inner liner |
| Shelf-life | 24 months from manufacturing date |
| Storage Condition | Store in a dry, well-ventilated area, away from direct heat and sunlight. |
| Room Temp. and RH | 25 - 37°C; 50-70% |

**IV. Rejection Factor**

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| --- | --- |
| Major | Appearance, Taste, Odor, Moisture, Bulk Density, Fat Content, Microbiological Standards |
| Minor | Color, Ash Content |

**Revision Record**

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| --- | --- | --- | --- |
| Revision no. | Date | Revision | Author |
| 00 | January 29, 2024 | Initial Issue | C. Quintans |