

## 植脂末 NG01

### NON DAIRY CREMER NG01

#### 一、产品成分 Ingredient

葡萄糖浆, 植物油, 酪蛋白酸钠, 乳化剂(E471), 稳定剂 (E340ii), 食用香料, 抗结剂 (E551)  
Glucose Syrup, Vegetable Oil, Sodium Caseinate, Emulsifier(E471), Stabilizer (E340ii) ,Flavouring,  
Anti-caking Agent (E551)

#### 二、法律法规要求 Laws and regulations requirement

本产品所采用的原料, 加工生产过程均符合国家相关法律法规, 并取得了生产许可证 (证号 QS350006010256) 以及 ISO9000、ISO22000、ISO14000 等体系认证。

All raw material and process of manufacture comply with national related laws and regulations. We have production license (No:QS350006010256) and certificated by ISO9000、ISO22000、ISO14000.

#### 三、感官要求 Sensorial quality

项目 Item	要求
外观 Color	
状态 State	粉末状, 干燥, 疏松, 无结块, 无异物 Powder, spray-drying, loose, caking, no foreign matter
滋味 Mouthfeel	具有特有的香味, 味甜, 无异味 With its own characteristic smell, sweet taste, no off-flavor

#### 四、理化指标 Chemical

项目 Item	指标 Standard	检验方法 Test Method
脂肪 Fat, % $\geq$	28.0	GB 5413.3
蛋白质 Protein (N $\times$ 6.38), % $\geq$	2.0	GB 5009.5
水分 Moisture, % $\leq$	5.0	GB 5009.3

#### 五、安全卫生指标 Safety and health

项目 Item	指标 Standard	检验方法 Test Method
菌落总数 Total plate count, cfu/g $\leq$	1000	GB 4789.2
大肠杆菌 E-coli, MPN/g $<$	0.4	GB 4789.3
霉菌 Mould, cfu/g $\leq$	50	GB 4789.15
总砷 (As), mg/Kg $\leq$	0.5	GB/T 5009.11
铅 (Pb), mg/Kg $\leq$	0.5	GB/T 5009.12

#### 六、包装 Packing

1. 包装: 净含量 25kg/袋, 牛皮纸袋内衬聚乙烯塑料袋。

Package: Net weight 25kg per paper bag with PE bag inner liner

2. 标签: 符合《食品安全法》、《食品标识管理规定》和 GB 7718 的规定。

Label: comply with Food Safety Law, Food Labeling provisions on administration and regulations

of GB7718.

### 七、保质期 Shelf life

产品在未开封，储存在阴凉，干燥，远离异味，避光的环境下，保质期为 18 个月。

18 months in original and unopened packaging, stored in dry, sheltered warehouse with good ventilation and kept away from odorous materials.

### 八、使用方法 USAGE

本奶盖粉与冰水以 1: 5 比例经奶泡机打发约 1 分钟即可使用，其硬度可随打发时间的延长而增加，亦可根据客户要求使用经冷藏的牛奶按同等比例打发口感更佳。

- 1) Mixed foaming non dairy creamer with ice water in ratio 1:5 ( ice water can be replaced by refrigerated milk, the taste will be better )
- 2) Stir it for 1 minute by milkfoam machine ( The hardness will be increase when stirring time is increased. You can adjust the time when necessary )
- 3) Keep this foaming in the cup and keep it in the refrigerator. It can be topped on milk tea with good taste.

