

# EC 32X

DESCRIPTION

**Creamer**

Instantly soluble creamer powder with high quality and excellent whitening properties.  
For food industry, suitable for food and beverages.

INGREDIENTS

Glucose syrup

Vegetable oil

Sodium caseinate

Stabilizers [E340(ii), E331(iii)]

Emulsifiers [E471, E481(i)]

Free flowing agent [E551]

PHYSICAL PROPERTIES

Color                      **White to light cream**

Taste                      **Typical**

Odour                      **Typical**

Bulk density (tapped  
100 x)                      **0.50 – 0.60 g/ml**

pH (10% solution)                      **7 – 8**

Scorched particles                      **Grade B minimum**

CHEMICAL PROPERTIES

Fat (Gerber)                      **35 ± 3 %**

Protein                      **2.0 ± 0.5 %**

Moisture                      **Maximum 4 %**

MICROBIOLOGICAL PROPERTIES

Total plate count                      **3000 cfu/g maximum**

Yeast & mould                      **100 cfu/g maximum**

Coliforms                      **10 cfu/g maximum**

Enterobacteriaceae                      **10 cfu/g maximum**

Salmonella                      **Negative**

Staphylococcus aureus                      **Negative**

HEAVY METALS (\*)

Cadmium (Cd)                      **0.05 ppm maximum**

Lead (Pb)                      **0.02 ppm maximum**

Tin (Sn)                      **40 ppm maximum**

Mercury (Hg)                      **0.02 ppm maximum**

Arsenic (As)                      **0.10 ppm maximum**

(\*) Tested periodically