

## 产品说明书

### Product Specification

#### 产品描述 Product Description:

产品名称: 高倍肉味粉末香精  
产品型号: CYPF-2480  
日期: 2024-06-12

Name: Concentrated meat powder Flavor  
Product Code: KYPF-2480  
Date: 12/06/2024  
Version 1 Doc KY2024/PSPF006-01

#### 产品描述

本产品高倍肉味粉末香精为白色至淡黄色粉末产品, 专为酱卤产品设计而成。产品风味独特, 香气愉悦, 使用后可以有效提高产品的肉味底味, 丰富产品的咸味感受。产品易溶于水, 可以广泛运用于各种需要咸味场景。

#### General Description

Concentrated meat powder flavor is white to pale yellow powder, special designed for marinated products. The product has a unique flavor and pleasant aroma, which can effectively improve the meat flavor base of the products and enrich the savory taste of the product after use. It is water soluble and is easy and widely used in many savory conditions.

#### 产品特点 Product Characteristics :

本产品具有以下作用,

- 香气愉悦自然
- 口感醇厚、肉感和谐不突兀
- 香气持久, 耐高温

The product benefits for marinated products

- Natural pleasant aroma
- Mellow taste, harmonious meat note and base.
- Lasting base note, heat-resistance.

#### 产品主要成分 Major components

食品用香料、食品用香精辅料 Food Flavoring, Food Flavoring substances

#### 质量执行标准 Food Safety Standard:

GB30616-2020 《食品用香精》 GB30616-2020-Food Flavor

理化指标 Physical and chemical Parameters	香气 Odor	符合同一型号的对照品 Confirm to reference	批检 Batch
	香味 Taste	符合同一型号的对照品 Confirm to reference	批检 Batch
	色泽和状态 Appearance	白色至淡黄色粉末 White to light yellow	批检 Batch
	水分(%) Moisture (%)	≤20.0	批检 Batch

	总砷 (mg/kg) As (mg/kg)	≤3.0	年检 Annual
	铅 (mg/kg) Pb (mg/kg)	≤10.0	年检 Annual
微生物指标 Microbiology parameter	菌落总数 (CFU/g) Total plate Count	≤30,000	批检 Batch
	大肠菌群 (MPN/g) Coliform (MPN/g)	≤15	批检 Batch

**应用 Applications:**

经多种应用实验证明，本产品可以用于需要提升肉味底味的加工食品。

- a. **烤肠、台烤、火腿、培根、肉脯等肉制品**，建议添加量：1-3‰；
- b. **丸子、水饺等速冻调理食品**，建议添加量：1-3‰；
- c. **辣条、素食、薯片、酱卤肉制品等休闲食品**，建议添加量：1-3‰；
- d. **火锅料等餐饮及调味品**，建议添加量：1-3‰
- e. **方便面、米线制品调味包等**，建议添加量：1-3‰
- f. **预烹饪酱卤类产品**，蛋类、鸡肉、鸭肉、牛肉等，建议添加量：0.8-2‰；

其他需要提升肉味风味的加工食品，根据产品具体要求酌量添加

**Concentrated meat powder flavor** is suitable for use in a wide variety of savory applications.

- a. **Roast sausage**, ham, bacon, sliced dried beef and etc. suggested dosage: 1-3‰
- b. Frozen prepared food such as **Meatball**, dumplings, suggested dosage: 1-3‰
- c. **Snack food** such as hot strip, chips, marinated meat, suggested dosage: 1-3‰
- d. **Culinary food** such as hot pot foods and seasoning, suggested dosage: 1-3‰
- e. **Instant noodles, rice noodles seasoning**, suggested dosage: 1-3‰
- f. **Pre-cook culinary marinated products**: eggs, chicken, duck, beef and etc. suggested dosage: 0.8-2‰;

Other processed foods that need to enhance the Meat flavor, dosage used as per need.

**包装跟贮存 Packaging and storage**

包装规格：5KG\*5/箱， 25kg/箱

储存条件：贮存在常温、避光、干燥、通风处，避免杂气污染，远离火源

保质期：12个月

Cardboard carton with polythene inner liner containing 25kg/ 5kg×5 product.

Store in a room temperature, dry place in well sealed containers, away from flammable material and light.

Shelf-life – 12 months in original intact packaging and under ideal storage conditions