

MEZZONI FOODS

N A T U R A L S O L U T I O N S

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Inhibit 3600 Dairy

Inhibit 3600 Dairy is a natural flavor and mold inhibitor produced through highly controlled sterile fermentations using proprietary, non-GMO organisms and ingredients. It is designed for use in yeast raised baked goods, processed cheese, salad dressings, natural flavors, sauces, dips, salsas and more. It is a cream to tan color.

PRODUCT PERFORMANCE

SUGGESTED USAGE:

Start testing at .75 - 2.0% based on flour weight
Performs best in low pH environments

LABEL:

Cultured Whey (Kosher Dairy)

ALLERGENS:

Contains dairy allergens

MICROBIOLOGICAL:

Standard plate count <10,000/g

Yeast & Mold <100/g

Salmonella Negative/25g

Coliforms < 10/g

PACKAGING:

50 lb. net weight, polyethylene lined paper bags.

SHELF LIFE:

18 months if stored properly in original sealed bags.

STORAGE:

Store in cool, temperate, warehouse conditions where temperature does not exceed 80 F and relative humidity is less than 60%. Keep away from heat and light sources.

COUNTRY OF ORIGIN:

USA

NUTRITIONAL INFORMATION

Per 100 grams

Calories 204 kcal

Total Fat 0.1 g

Saturated Fat 0.1 g

Transfat 0.0 g

Cholesterol 0.7 mg

Sodium 7629 mg

Total Carbohydrate 45.5 g

Dietary Fiber 0.1 g

Total Sugars 18.5 g

Added Sugars 0.0 g

Protein 5.2 g

Vitamin D 0.00 mcg

Calcium 8087 mg

Iron 3.5 mg

Potassium 78.2 mg

**The information and recommendations contained herein are to the best of our knowledge reliable and are made without guarantee or representation as to result. We suggest that you evaluate each product in your own laboratory prior to use. We cannot accept liability for any loss, damage or infringement arising from the use of this information. Nutrient values are estimates only. Variations may occur due to product availability and food preparation.*