

<u>CODE</u>	<u>PRODUCTS</u>	<u>NATURE</u>	<u>ACTIVITY</u>	<u>FUNCTION</u>	<u>DOSAGE/APPLICATION CONDITION</u>
FPPR01	<u>BISCMAZE@CW</u>	ALPHA AMYLASE ENZYME	AMYLASE ACTIVITY	IMPROVES TEXTURE & OVERALL QUALITY OF WAFERS	10-30 GMS / 100 KG FLOUR
FPPR02	<u>BISCMAZE@LF</u>	PROTEASE ENZYME	PROTEASE ACTIVITY	AN ENZYME BASED DOUGH CONDITIONER. FAT REDUCTION	20-100 GMS / 100 KG FLOUR
FPPR03	<u>COLOURAID 02</u>	COLOURANT		A PIGMENT FREE YELLOW COLORANT WHICH IMPARTS YELLOW COLOUR TO PASTA & NOODLES	0.2 - 0.6 % OF TOTAL FLOUR
FPPR04	<u>HIFOAMAI@</u>	DAIRY / NON-DAIRY BASED		FRAPPE CONCENTRATE FOR CHOCOLATE ENROBED BARDS, NOUGATS BASIC FRAPPE FOR CENTERS FRUIT CARAMELS & CHEWS MARSHMALLOWS CENTERS FOR HOLLOW CHOCOLATE	VARIES BASED ON THE APPLICATION
FPPR05	<u>TEXTUREAID@M</u>	MODIFIES SVP BASED		IMPROVES BINDING & WATER HOLDING CAPACITY IN RESTRUCTURE MEAT	0.50% OF TOTAL PRODUCT FORMULATION
FPPR06	<u>TEXTUREAID@MSK</u>	MODIFIES SVP HYDROCOLLOID BASED TEXTURISER		IMPROVES BINDING & WATER HOLDING CAPACITY IN RESTRUCTURE MEAT	1% OF TOTAL PRODUCT FORMULATION

FPPR07	PREMAYCEL 05/04	FREE FLOWING POWDER		EGGLESS MAYONNAISE PREMIX	
FPPR08	A-HANGO	FOOD GRADE NON-GMO, VEGETERIAN ORIGIN	PROTINE NLT 10% THOIL NLT 2MM	REDUCES THE EFFECTS OF ALCOHOL-HANGOVER	VARIES BASED ON THE APPLICATION
FPPR09	BISCAMAZE@CW01	PROTEASE & AMYLASE ENZYME	PROTEASE ACTIVITY NLT 10000IU/G AMYLASE ACTIVITY NLT 50000IU/G	ENZYME FOR BISCUITS & WAFERS	15 - 50 GMS / 100 KG FLOUR

NON - ALCOHOLIC BEVERAGES

FPPR10	STABAID@C	CARRAGEENAN & MODIFIED STRACH	VISCOSITY 60 RPM AT RT NLT 60 CP	DISPERSANT FOR COCOA POWDER	400 - 500 PPM
FPPR11	STABAID@CF	CARRAGEENAN & MODIFIED STRACH		FOAM STABILIZER FOR MILK RTS DRINKS	0.5 - 1.0 %
FPPR12	STABAID@F	CARRAGEENAN	VISCOSITY 60 RPM AT RT NLT 40 CP	CLOUD STABILIZER FOR FRUIT RTS DRINKS AND SQUASHES	0.2% TO 0.5 % ORANGE RTS [0.3% DOSAGE] & SQUASH [0.5% DOSAGE] MANGO RTS [0.2% DOSAGE] & SQUASH [0.4% DOSAGE] PINEAPPLE RTS [0.2% DOSAGE] & SQUASH [0.4% DOSAGE]
FPPR13	FOAMMAID 09	FOOD GRADE SAPONIN	13 - 16 % SAPONIN LEVEL	FOAM STABILIZER FOR FRUIT BASED BEVERAGES	75 - 170 GMS / HG
FPPR14	AIDFERM AF-F	FOOD GRADE DEFOAMER	DEAOAMING ABILITY @ 20-50 PPM IN 100 ML FOAM DENSITY = 0.02 GMS / ML.	ANTI-FOAM	