

## GMD PRODUCTS SPECIFICATION

### SPECIFICATION OF COCOA POWDER

<b>Product Category</b>	<b>ALKALISED COCOA POWDER</b>
<b>Code</b>	<b>APMD 705</b>
<b>Physical and Chemical Data:</b>	
PH	6.8-7.2
Fat%	10 –12
Moisture %	Max 5.0
Fineness % (thru 75µ)	Min. 99.5
Shell %	Max 1.75
<b>Microbiological Data:</b>	
Total Plate Count / g	Max 3,000
Yeast / g	Max 50
Mould / g	Max 50
Enterobacteriaceae / g	Negative
Coliform / g	Negative
E. Coli / g	Negative
Staphylococcus aureus / g	Negative
Salmonellae / 25g	Negative

<b>Origin: Malaysia</b>	<b>Packing: 25kg Bags.</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	

## SPECIFICATION OF COCOA POWDER

<b>Product Category</b>	<b>ALKALISED COCOA POWDER</b>
<b>Code</b>	<b>PMD 765</b>
<b>Physical and Chemical Data:</b>	
PH	7.4 - 7.8
Fat%	10 -12
Moisture %	Max 5.0
Fineness % (thru 75 $\mu$ )	Min. 99.5
Shell %	Max 1.75
<b>Microbiological Data:</b>	
Total Plate Count / g	Max 3,000
Yeast / g	Max 50
Mould / g	Max 50
Enterobacteriaceae / g	Negative
Coliform / g	Negative
E. Coli / g	Negative
Staphylococcus aureus / g	Negative
Salmonellae / 25g	Negative

<b>Origin: Malaysia</b>	<b>Packing: 25kg Bags.</b>
<b>Recommended Storage: 20 to 25°C with less than 60% Relative Humidity</b>	

## SPECIFICATION OF COCOA POWDER

<b>Product Category</b>	<b>Alkalised Cocoa Powder</b>
<b>Code</b>	<b>PSS 20</b>
PH	Min 6.0
Standard Plate Count per g	1800
Yeast per g	< 10
Mould per g	< 10
Enterobacteriaceae per g	Negative
E. Coli per g	Negative
Coliform per g	Negative
Salmonellae per 50 g	Negative
Staphylococcus per g	Negative
Lipase Activity	Negative

<b>Origin: Malaysia</b>	<b>Packing: 25kg Nett</b>
<b>Recommended Storage: 20 to 25°C with less than 60% Relative Humidity</b>	

## SPECIFICATION OF COCOA POWDER

<b>Product Category</b>	<b>Alkalised Cocoa Powder</b>
<b>Code</b>	<b>CA 700</b>
<b>PHYSICAL AND CHEMICAL</b>	
<b>Characteristics</b>	<b>Value</b>
Fat Content	11.0 +/- 1.0%
Moisture (Max)	5.0 %
Shell Content (Max)	1.75 %
PH	6.8-7.2
Fineness (through 200 mesh sieve)	99.6 + 0.3 %
<b>MICROBIOLOGICAL</b>	
Total Plate Count per gram (Max)	5,000
Yeast per gram (Max)	50
Mould per gram (Max)	50
Enterobacteriaceae in 1 gram	Negative
E. Coil 1 gram	Negative
Salmonella in 25 grams	Negative

<b>Origin: Malaysia</b>	<b>Packing: 25kg Bags</b>
<b>Recommended Storage: 20 to 25°C with less than 60% Relative Humidity</b>	

## SPECIFICATION OF COCOA POWDER

<b>Product Category</b>	<b>Alkalised Cocoa Powder</b>
<b>Code</b>	<b>CA 760</b>
<b>PHYSICAL AND CHEMICAL</b>	
<b>Characteristics</b>	<b>Value</b>
Fat Content	11.0 +/- 1.0%
Moisture (Max)	5.0 %
Shell Content (Max)	1.75 %
PH	7.5 – 7.8
Fineness (through 200 mesh sieve)	99.6 + 0.3 %
<b>MICROBIOLOGICAL</b>	
Total Plate Count per gram (Max)	5,000
Yeast per gram (Max)	50
Mould per gram (Max)	50
Enterobacteriaceae in 1 gram	Negative
E. Coil 1 gram	Negative
Salmonella in 25 grams	Negative

<b>Origin: Malaysia</b>	<b>Packing: 25kg Bags</b>
<b>Recommended Storage: 20 to 25°C with less than 60% Relative Humidity</b>	

## SPECIFICATION OF COCOA POWDER

Characteristic	White Crystal Powder
Identification & Solubility	Pass Test
Clarity & Colour of Solution	Pass Test
Water Content	7.5-9.0%
Heavy Metals	Not More than 10 PPM
Oxalic Acid	Not More than 350 PPM
Readily Carbonisable Substances	Pass Test
Sulphated Ash	Not More than 0.1%
Sulphate	Not More than 150 PPM
Purity	99.50-101.00 %
Bacterial Endotoxin	Not more than 0.5 IU/MG
Aluminium	Less than 0.2 PPM

<b>Origin: China</b>	<b>Packing: 25kg Bags</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product Ref RZ</b>	

## COA Of CITRIC ACID MONOHYDRATE

Shape & State	Colourless Crystals
Solubility	In accord with Test
Identification Test	In accord with Test
Transparency & Colour	In accord with Test
Barium	Pass the Test
Calcium	Pass the Test
Heavy Metal	< 5 ppm (as Pb)
Iron	< 10 ppm
Chloride	< 50 ppm (as CL)
Oxalate	< 100 ppm
Sulphate	Pass the Test
Readily Carbureted Substance	Less than standard
Sulphated Ash	0.02 %
Assay	99.78 %
Moisture	8.53 %
Pb	< 1 ppm
Al	< 0.2ppm
Bacteria endotoxic	<0.5 iu/mg

<b>Origin: China</b>	<b>Packing: 25Kg Bags</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product Ref WE</b>	

## SPECIFICATION OF CITRIC ACID ANHYDROUS

Characteristic	White Crystal Powder
Identification & Solubility	Pass Test
Clarity & Colour of Solution	Pass Test
Water Content	Not more than 1.0 %
Heavy Metals	Not More than 10 PPM
Oxalate	Not More than 350 PPM
Readily Carbonisable Substances	Pass Test
Sulphated Ash	Not More than 0.1%
Sulphate	Not More than 150 PPM
Purity	99.50-101.00 %
Bacterial Endotoxin	Not more than 0.5 IU/MG
Aluminium	Less than 0.2 PPM

<b>Origin: China</b>	<b>Packing: 25Kg Bags</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product Ref RZ</b>	

## SPECIFICATION OF MONOSODIUM GLUTAMATE

Appearance	Whitish, small crystals
Aroma	None
Flavor	Slightly Salty
Content	$\geq 99\%$
Chloride	$\leq 0.04\%$
Loss on Drying	$\leq 0.3\%$
Sulphate	$\leq 0.05\%$
Transmittance	$\geq 98\%$
Specific Rotation $[\alpha]_D^{20^\circ}$	$+24.9^\circ$ - $+25.3^\circ$
Iron	$\leq 5\text{ppm}$
Heavy Metals (AS Pb)	$\leq 10\text{ppm}$
Arsenic (As)	$\leq 1.5\text{ppm}$
PH	6.7-7.2
Pyrrolidon Carboxyl Acid	$\leq 0.2\%$
Lead (Pb)	$\leq 1\text{ppm}$
Total Plate Count	Max 500/G
Mould Count	Max 100/G
Yeast Count	Max 100/G
Coliforms	Max 3/g
Salmonella	Negative in 25 G
Pathogenic Bacteria	Absent
E Coli	Negative in 25 G

<b>Origin: China</b>	<b>Packing: 25Kg Bags</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product Ref HM</b>	

## SPECIFICATION OF COCOA MASS / COCOA LIQUOR

	<b>Natural</b>	<b>Alkalized</b>
Product Code	KB 5400 NM	KB 5470 AM
Colour	Light Brown	Medium Brown
pH	5.0 – 6.0	6.8 – 7.2
Moisture	2 % Max	
Fat	50-56 %	
Fineness	99.3% wet sieve 200 mesh	
Shell content	1.75% Max, on alkali free cocoa nibs	
Total Plate Count	5000 cfu/g max	
Moulds	50 cfu/g max	
Yeasts	50 cfu/g max	
Escherichiacoli in 1 g	Negative	
Salmonella in 25 g	Negative	

<b>Origin: Malaysia</b>	<b>Packing: 15Kg Nett, Cartons</b>
<b>Application</b> <ul style="list-style-type: none"> <li>• For making Courverture and coatings in chocolates and confectionery industry</li> <li>• For choco paste, spreads and syrups for use in bakery, biscuit and ice cream industries.</li> </ul>	
<b>Storage Recommendations</b> <ul style="list-style-type: none"> <li>• Store in areas of low relative humidity, best under 50%</li> <li>• Store at relatively cool temperatures, preferably between 18° - 20 °</li> <li>• Keep free from foreign odors such as coffee, tea, spices and chemicals</li> </ul>	
<b>Product Ref: KB</b>	

## SPECIFICATION OF VITAL WHEAT GLUTEN 75% (N X 5, 7)

Appearance	Creamy light yellow powder
Odour	Neutral
Moisture	Max 90 mg/g
Protein (N X 5, 7)	Min 75%
Ash	Max 11mg/g
Fat	Max 12 mg/g
Water Binding Capacity	Min 1600 mg/g
Screen rest on 355 microns	Max 3 mg/g
Screen rest on 75 microns	300-600 mg/g
Bulk Density	560 g/l
Nutritional Value	1715 kJ/100g
Starch	15 g/100g
Protein	69 g/100 g
Fat	4 g/100g
Minerals	0.9 g/100g
<b>Microbiological</b>	
Total Plate Count	Max 10000 cfu per gram
Yeasts & Moulds	Max 200 cfu per gram
E.Coli	Absent in 1 gram
Salmonella	Absent in 25 gram

<b>Origin: China</b>	<b>Packing: 25Kg Bags</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product ref MEE</b>	

## SPECIFICATION OF FULLY REFINED PARAFFIN WAX

<b>Items</b>	<b>Scope</b>	<b>Tested Method</b>
Melting Point Deg C	58-60	GB/T2539
Oil Content	0.5 % Max	GB/T3554
Color Saybolt	> + 28	GB/T3555
Penetration 25 Deg.C. 1/10MM	< 18	GB/T 4985

<b>Origin: China</b>	<b>Packing: 50kg Slabs</b>
<b>Product Ref: Sino</b>	

## SPECIFICATION OF GLYCEROL MONOSTEARATE (G.M.S.) SE (Self Emulsifying)

Appearance	White flakes
Odour	Characteristic fatty
Acid value	5 max
Iodine value	3 max
Alpha Monoglycerides	40 %min
Free Glycerine	10 % max
Saponification value	145-170
Melting point	58-64 deg. Cel
Moisture % (KF)	3 % max
pH of 10% w/v emulsion	8 to 9.5
Soap content as Sodium Oleate	4-7 %
Dispersibility	Stable dispersion
Extraneous matter	Free from any extraneous matter

<b>Origin: India</b>	<b>Packing: 25kg Bags</b>
<b>Recommended Storage:</b> Store in cool & dry place away from sunlight at ambient temperature.	
<b>Available in powder form also</b>	
<b>Product Ref EST</b>	

## SPECIFICATION OF POLYGLYCEROL POLYRICINOLEATE(PGPR)

HLB	0.4-4
Form	Viscous Liquid
Colour	Amber Honey
Acid Value	Max 6 mgKOH/gm
Polyglycerol	Less than 10%
Hydroxyl value	80-100 mgKOH/gm
Viscosity	400-700 CPS at 60°C
Saponification value	175-185 mgKOH/gm
Heavy Metals	Less than 10mg/kg
Arsenic	Less than 1 mg/kg
Mercury	Less than 1 mg/kg
Cadmium	Less than 1 mg/kg
Lead	Less than 5 mg/kg
Refractive Index	1.4630-1.4665

<b>Origin: India</b>	<b>Packing: 25kg Plastic Cans</b>
<b>Recommended Storage:</b> In a cool and dry place.	
<b>Product ref GACH</b>	

## INSTANT SKIMMED MILK POWDER (ADPI Extra Grade)

<b>Physical Properties</b>	
Colour	Creamy White
Flavour	Pleasant
Taste	Clean
Appearance	Free Flowing & free from lumps
<b>Chemical Quality</b>	
Moisture %	3.5 Maximum
Fat %	0.90 Maximum
Acidity (% of L.A.)	0.12 Maximum
Insolubility Index	0.20 Maximum
Scorched Particle	Disc 'A'
Mineral Ash % (ODB)	8.00 Maximum
Protein % (ODB)	35.00 Minimum
Wettability	10 seconds
Dispersibility	90 %
Bulk Density g/ml	0.55 Average
<b>Microbiological Quality</b>	
Standard Plate Count/g	10000 Maximum
Coliform/0.1g	Absent
Yeast & Mould/g	< 10
Salmonella & Shigella /25 g	Absent
S.Aureous/0.1g	Absent
Antibiotic	Absent

<b>Origin: India</b>	<b>Packing: 25kg or 25 X 1 Kg Bags</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product ref BB</b>	

## COA OF SKIMMED MILK POWDER

Colour	Creamy White
Taste	Normal
Flavour	Normal
Moisture %	3.55
Insolubility Index (ml.)	0.25 ml
Bulk Density	0.52
Sediment	Grade 'B'
Fat %	1.12
Acidity (L.A. %)	1.08
Protein %	34.22
Ash % (D.B.)	7.98
Adulterants	Negative
SPC/g	24000
Coliform/0.1 g	Absent

<b>Origin: India</b>	<b>Packing: 25kg or 25 X 1 Kg Bags</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product ref NA</b>	

## SPECIFICATION OF CAKE GEL

<b>Product Brand</b>	<b>Ornate</b>
Solvent Carrier	50 -60 % Min
Emulsifiers	25-35 % Min
Humectants & Stabilizers	10 -20% Min
Bake Test	Should Pass

<b>Product Brand</b>	<b>Spire</b>
Solvent Carrier	50 -60 % Min
Emulsifiers	25-35 % Min
Humectants & Stabilizers	10 -20% Min
Bake Test	Should Pass

<b>Origin: India</b>	<b>Packing: 1, 10 kg</b>
<b>Recommended Storage:</b> 20 to 25°C with less than 60% Relative Humidity	
<b>Product ref EST</b>	

## SPECIFICATION OF SODIUM SACCHARIN

Identification	Positive
Melting Point of Insolated	226-230
Appearance	White Crystals
Content %	99.0-101.0
Loss on Drying %	≤ 15
Ammonium Salts	≤ 25
Arsenic PPM	≤ 3
Benzoate and Salicylate	No Precipitate or Violet
Lead PPM	≤ 1
Heavy Metals	≤ 10 PPM
Free Acid or Alkali	Complies with BP/USP/DAB
Readily Carbonizable Substances	Not more intensely
P-Toluene Sulfonamide	≤ 10 PPM
O-Toluene Sulfonamide	≤ 10 PPM
Selenium PPM	≤ 30
Related Substance	Complies with DAB
Clarity and Colour Solution	Color less clear
Organic Volatiles	Complies with BP
pH value	Complies with BP/USP
Benzoic Acid – Sulfonamide	≤ 25 PPM

<b>Origin: China</b>	<b>Packing: 25kg Cartons</b>
<b>Recommended Storage:</b> In a Cool and Dry Place	
<b>Product Ref:</b> FC	

## SPECIFICATION OF ASCORBIC ACID

Appearance	White or almost White Crystal or Crystalline Powder
Identification	Positive
Melting Point	About 190 deg C
pH ( 5%, W/V)	2.1-2.6
Specific Optical Rotation	+ 20.5 ° - + 21.5°
Clarity and Colour Solution	Clear ≤ BY 7
Copper	≤0.0003%
Heavy Metals	≤0.001%
Iron	≤0.0002%
Mercury	≤0.0001%
Zinc	≤0.00025%
Arsenic	≤0.0003%
Lead	≤0.0002%
Oxalic Acid	≤0.2%
Loss on drying	≤0.1%
Sulphated Ash	≤0.1%
Assay	99.0 %- 100.5%

<b>Origin: China</b>	<b>Packing: 25kg Cartons</b>
<b>Recommended Storage:</b> In a Cool & Dry Place	
<b>Product Ref:</b> FC	

## SPECIFICATION OF DISTILLED MONOGLYCERIDE

Item	Unit	Specification
Appearance		White to off white waxy beads or powder without unpleasant odour.
Total Monoglyceride content	%	≥ 95
Free Glycerol	%	≤ 1.5
Acid Value	mg KOH/g	≤ 6.0
Iodine Value	g I/100g	≤ 3.0
Melting Point	° C	≥ 65
Arsenic	mg/kg	≤ 1
Heavy metal (as Pb)	Mg/kg	≤ 10

<b>Origin: China</b>	<b>Packing: 25kg Paper Bags</b>
<b>Recommended Storage:</b> In a Cool & Dry Place	
<b>Product Ref MASS</b>	

## SPECIFICATION OF WHEY POWDER

Moisture	Max 4 %
Fat Content	Max 1.5%
Solubility	Max 1
Acidity ( milk acid)	0.15% max
pH	6.0~6.6
Lactose	Max 76 %
Protein	Min 11%
Scorched particles (discs)	A or B
Radioactivity	30 Bq/kg max
Total bacterial count	10000 /g max
Coli forms	Max 10 in 1g
E.coli	Max 10 in 1g
Enterobacteriaceae	Max 10 in 1g
Staphylococcus coagulate positive	Max 10 w 1g
Salmonella	Absent in 25 g
Listeria monocytogenes	Absent in 25g
Yeasts	Max 50 in 1g
Moulds	Max 50 in 1g
Taste, Smell	Distinctive
Colour	White or slightly yellow
Antibiotics	Absent
Ash	Max 7.5%

<b>Origin: Poland</b>	<b>Packing: 25kg Bags</b>
<b>Recommended Storage:</b> In a Cool and Dry Place	
<b>Product Ref MLEK</b>	

## SPECIFICATION OF CALCIUM PROPIONATE

Form	White Free Flowing Powder
Smell	Very faint odour of Propionic Acid
Purity	Min 99%
Moisture	Max 4%
p H	7-9
Matter insoluble in water (% by mass)	Max 0.3 %
Iron	Max 50 mg/kg
Fluoride	Max 10 mg/kg
Heavy Metal (as lead)	Max 10 mg/kg

<b>Origin: India</b>	<b>Packing: 25kg Bags</b>
<b>Recommended Storage:</b> In a Cool and Dry Place	
<b>Product Ref: CALP</b>	

## SPECIFICATION OF VEGETABLE FAT

### Sunbake is Blended and Votatorised Vegetable Fat

Typical Characteristics		Spec	Method
FFA (as Palmtic)	% max	0.10	AOCS Ca 5a-40/IS: 548 (part 1) 6
M I V	% max	0.1	AOCS Ca 2c-25/IS: 548 (part 1) 5
Slip Melting Point	° C	39-41	AOCS Cc 3-25/IS: 548 (part 1) 9
Color 5.25" Lovibond Cell	Max	3.5 R	AOCS Cc 13b-45/IS: 548 (part 1) 13
Peroxide Value	Max	1.5	AOCS Cd 8-53/IS: 548 (part 1) 20

<b>Origin: India</b>	<b>Packing: 25kg BIBS</b>
<b>Recommended Storage:</b> Store in a cool, dry and odour free area	
<b>Product ref ARN</b>	
<b>Contents :</b> Permitted mixture of Refined Palm Oil/RBO/RSBO/RSFO/RCSO	
<b>Additives :</b> The product is admixed with permitted Anti-oxidants /color/ Flavor/ Emulsifiers/ Vitamin A & D/No Ingredients	
<b>Applications :</b> Can be used in Bakery Industry for dough making. Can be used in Biscuit industry for dough making and as a creaming fat Can be used as a substitute for shortening	

## SPECIFICATION OF SHORTENING

**Premium Sunrise is a good quality shortening made from refined palm oil with a wide plastic range**

Typical Characteristics		Spec	Method
FFA (as Palmtic)	% max	0.10	AOCS Ca 5a-40/IS: 548 (part 1) 6
M I V	% max	0.1	AOCS Ca 2c-25/IS: 548 (part 1) 5
Slip Melting Point	° C	38-40	AOCS Cc 3-25/IS: 548 (part 1) 9
Color 5.25" Lovibond Cell	Max	3.5 R	AOCS Cc 13b-45/IS: 548 (part 1) 13
Peroxide Value (meq/Kg)	Max	1.5	AOCS Cd 8-53/IS: 548 (part 1) 20

Origin: India	Packing: 25kg BIBS
<p><b>Recommended Storage :</b> Store in a cool, dry and away from douriferous materials. Should not be exposed to bright sunlight</p> <p><b>Product ref ARN</b></p> <p><b>Applications :</b> Extensively used in the baking and confectionery industries. Specially formulated for use as frying fat. It confers High resistance to oxidation, gumming, low FFA rise and smoking as well as low rate of foaming.</p> <p><b>Additives :</b> The product is admixed with permitted Anti-oxidants Vitamin A &amp; D/No Ingredients</p> <p><b>Contents :</b> Permitted mixture of Refined Palm Oil/Sesame oil</p>	

## SPECIFICATION OF REFINED PALM KERNAL OIL

Refined PALM KERNAL OIL is a Lauric Oil which is extracted from Palm kernel and refined.

Typical Characteristics		Spec	Method
FFA (as Palmtic)	% max	0.10	AOCS Ca 5a-40/IS: 548 (part 1) 6
M I V	% max	0.10	AOCS Ca 2c-25/IS: 548 (part 1) 5
Slip Melting Point	° C	28	AOCS Cc 3-25/IS: 548 (part 1) 9
Color 5.25" Lovibond Cell	Max	1.0 R	AOCS Cc 13b-45/IS: 548 (part 1) 13
Peroxide Value (Meq/Kg)	Max	1.2 R	AOCS Cd 8-53/IS: 548 (part 1) 20

<b>Origin: India</b>	<b>Packing: 15kg TINS</b>
<b>Recommended Storage:</b> Store in a cool, dry and odour free area	
<b>Product ref ARN</b>	
<b>Applications:</b> RBD PALM KERNAL OIL can be further processed to manufacture value added products like filling fats and coating fats and also can be used in Biscuit industry as a spraying fat.	
<b>Additives :</b> The product is admixed with permitted Anti-oxidants Vitamin A & D/No Ingredients	
<b>Contents :</b> Permitted mixture of Refined Palm Oil/Sesame oil	