



<b>Name of Material</b>	:	<b>Cheese Powder</b>
Manufacturer	:	NA
Supplier	:	NA
Country of Origin	:	NA
Batch/Lot No.	:	NA
MFG Date	:	NA
EXP Date	:	NA
Challan No.	:	NA
QA Ref. No.	:	NA
QRN Ref. No.	:	NA
Qty. Supplied	:	NA
Date of Received	:	NA
Date of Testing	:	NA
Date of Reporting	:	NA

SN	Description	Specification	Results
01	Physical State	Powder	
02	Color	Orange	
03	Flavor	Characteristics	
04	Moisture	<8.0	
05	Particle Size	<10	
06	Defects Free	Free from dust. Free from foreign matter. Free from abnormal color and flavor.	

<b>Remarks</b>	
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<b>Decision</b>	Accepted	Rejected
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**Tested By**

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**Checked By**

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**Approved By**

**Other Related Information**

Name of Material	Cheese Powder
Others Name	NA
Chemical Composition	NA
Molar Mass	NA
Density	NA
Melting Point	NA
Boiling Point	NA
Others Information	NA
Function in Food Process	<ul style="list-style-type: none"><li>- Increase mixing tolerance</li><li>- Assure ideal Fat distribution</li><li>- Sharpen &amp; enhance flavor</li><li>- Control sweetness level</li><li>- Produces optimum tenderness</li><li>- Produces richer tasty cookies</li></ul>