

Product Name	Product Code	Product Licence Number
butter flavor	225162710	13/10896

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dairy	yellow	Natural Identical	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	-	-	-
Solubility	oil	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	1.85	1.8 - 2.2	%
Density	0.95	0.85 - 0.95	gr/ml
Transparency	transparent	-	-
Brix	70	69 - 70	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [cheese pizza]
 Suggested Dosage : 0.2 %



Dairy,
 [Dough]
 Suggested Dosage : 0.2 %



Confectionery,
 [Cake]
 Suggested Dosage : 0.25 %



Snack & Trail Mixes,
 [Chips]
 Suggested Dosage : 0.08 %



Snack & Trail Mixes,
 [Pop corn]
 Suggested Dosage : 3 %



Meat & Sausages,
 [sausage]
 Suggested Dosage : 0.2 %



Meat & Sausages,
 [Prawn]
 Suggested Dosage : 1 %



Sauce & Condiment,
 [Mayonnaise sauce]
 Suggested Dosage : 0.07 %





Canned & Convenience Foods ,
[Canned tuna fish]
Suggested Dosage : 0.1 %



Canned & Convenience Foods ,
[kuku]
Suggested Dosage : 0.5 %



Canned & Convenience Foods ,
[Mirza ghasemi]
Suggested Dosage : 0.2 %



Canned & Convenience Foods ,
[Canned beans]
Suggested Dosage : 0.1 - 0.2 %



Bread & Flour Products ,
[Rice]
Suggested Dosage : 0.1 - 0.2 %

