

Product Name	Product Code	Product Licence Number
ghee flavor	215167610	13/10207

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
ghee	brown	Natural	Liquid	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	2.8	2.5 - 3	-
Solubility	oil	-	-
Boiling Point	-	112 - 113	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

## SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	2.5	2.5 - 3.2	%
Density	0.84	0.75 - 0.85	gr/ml
Transparency	transparent	-	-
Brix	48	48 - 49	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Dairy,  
 [ strained yogurt ]  
 Suggested Dosage : 0.2 %



Dairy,  
 [ emulsion butter ]  
 Suggested Dosage : 0.3 %



Dairy,  
 [ Dough ]  
 Suggested Dosage : 0.1 %



Confectionery,  
 [ Cake ]  
 Suggested Dosage : 0.2 %



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



Meat & Sausages ,  
 [ Prawn ]  
 Suggested Dosage : 2 %



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



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



# TECHNICAL DATA SHEET



Bread & Flour Products ,  
[ steamed rice ]  
Suggested Dosage : 0.5 - 0.7 %



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



Oils ,  
[ Solid oil ]  
Suggested Dosage : 1 %

