

Product Name	Product Code	Product Licence Number
saffron flavor	224225311	13/10897

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
saffron	Yellow- E100,E160C,E162	Natural Identical	Liquid	with natural color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.83	3.8 - 4.3	-
Solubility	water	-	-
Boiling Point	-	111	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.21	-	%
Density	1.03	-	gr/ml
Transparency	non-transparent	-	-
Brix	37	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [Ice-Cream]
 Suggested Dosage : 0.05 %



Dairy,
 [Yogurt]
 Suggested Dosage : 0.05 - 0.1 %



Dairy,
 [Milk]
 Suggested Dosage : 0.05 - 0.1 %



Confectionery,
 [cake]
 Suggested Dosage : 0.3 %



Beverage & Compote,
 [Syrup]
 Suggested Dosage : 0.1 %



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



Meat & Sausages,
 [Chicken]
 Suggested Dosage : 0.1 - 0.15 %



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





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



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

