

Product Name	Product Code	Product Licence Number
garlic bread flavor	124113210	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
garlic & bread	cream	Natural Identical	Powder	without adding color

PHYSICOCHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.7	-	-
Solubility	water	-	-
Melting Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF POWDER

Test	Result	Acceptable Range	Unit
Particle Size	fine	-	%
Salt	18.7	-	-
Ash	30.5	-	%
Insoluble Ash	0.001	-	%
Humidity	3.63	-	%

APPLICATIONS



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



Bread & Flour Products ,
 [Toast bread]
 Suggested Dosage : 4 - 6 %

