

| Product Name  | Product Code | Product Licence Number |
|---------------|--------------|------------------------|
| ginger flavor | 124117810    | 13/10208               |

## ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color | Flavor Type       | Appearance | Color Type           |
|-----------------|-------|-------------------|------------|----------------------|
| ginger          | white | Natural Identical | Powder     | without adding color |

## PHYSICO-CHEMICAL PROPERTIES

| Test              | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH                | 6.5    | -                | -    |
| 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          | -      | -                | -    |
| Ash           | 2.6    | -                | %    |
| Insoluble Ash | 0.001  | -                | %    |
| Humidity      | 0.7    | -                | %    |

## APPLICATIONS



Confectionery,  
 [ Cake ]  
 Suggested Dosage : 0.5 %



Sauce & Condiment,  
 [ Ketchup sauce ]  
 Suggested Dosage : 0.1 %

