

Product Name	Product Code	Product Licence Number
mustard flavor	124118811	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
mustard	white	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.13	-	-
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	2.14	-	%
Insoluble Ash	0.001	-	%
Humidity	5.63	-	%

APPLICATIONS



Sauce & Condiment ,
 [Mayonnaise sauce]
 Suggested Dosage : 0.3- 0.5 %



Meat & Sausages ,
 [Hamburger]
 Suggested Dosage : 0.7 %

