

Product Name	Product Code	Product Licence Number
cheese & shallot flavor	124123313	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
Cheese & shallot	white	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.25	5.2 - 5.4	-
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	8.45	8.4 - 8.7	-
Ash	22.52	22.3 - 23	%
Insoluble Ash	0	-	%
Humidity	6.5	6.1 - 6.5	%

APPLICATIONS



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 3 - 5 %

