

Product Name	Product Code	Product Licence Number
garlic flavor	124124312	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.7	5.1 - 5.6	-
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	56	55 - 55.8	-
Ash	63.5	63 - 65.7	%
Insoluble Ash	0.01	-	%
Humidity	5	4.6 - 5	%

APPLICATIONS



Meat & Sausages ,
 [sausage]
 Suggested Dosage : 0.3 - 0.4 %



Vinegar, Pickles & Salinities ,
 [Pickled eggplant]
 Suggested Dosage : 0.2 - 0.3 %

