

Product Name	Product Code	Product Licence Number
coriander flavor	124124410	13/10208

## ORGANOLEPTIC PROPERTIES

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

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.25	-	-
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	0.92	-	%
Insoluble Ash	0.02	-	%
Humidity	6.41	-	%

## APPLICATIONS



Meat & Sausages ,  
 [ 60%hamburger ]  
 Suggested Dosage : 0.4 - 0.5 %



Sauce & Condiment ,  
 [ Ketchup sauce ]  
 Suggested Dosage : 0.4 %

