

Product Name	Product Code	Product Licence Number
caramel flavor	124131511	13/10208

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
caramel	cream	Natural Identical	Powder	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	2.9	-	-
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	8	-	%
Insoluble Ash	0.001	-	%
Humidity	5.2	-	%

## APPLICATIONS



Confectionery,  
 [ cake ]  
 Suggested Dosage : 1 %

