

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

## ORGANOLEPTIC PROPERTIES

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

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.1	-	-
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	8.54	-	%
Insoluble Ash	0.001	-	%
Humidity	4.86	-	%

## APPLICATIONS



Confectionery,  
 [ cake ]  
 Suggested Dosage : 1 %



Dairy,  
 [ Milk ]  
 Suggested Dosage : 0.2 %

