

| Product Name  | Product Code | Product Licence Number |
|---------------|--------------|------------------------|
| cheese flavor | 124162114    | 13/10208               |

## ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color | Flavor Type       | Appearance | Color Type           |
|-----------------|-------|-------------------|------------|----------------------|
| cheese          | white | Natural Identical | Powder     | without adding color |

## PHYSICO-CHEMICAL PROPERTIES

| Test              | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH                | 5.7    | 5.1 - 5.8        | -    |
| 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          | 22.23  | -                | -    |
| Ash           | 29.45  | -                | %    |
| Insoluble Ash | 0.01   | -                | %    |
| Humidity      | 2.55   | -                | %    |

## APPLICATIONS



Dairy ,  
 [ Dough ]  
 Suggested Dosage : 0.1 %



Snack & Trail Mixes ,  
 [ Chips ]  
 Suggested Dosage : 2.5 %



Bread & Flour Products ,  
 [ Toast bread ]  
 Suggested Dosage : 3 - 5 %

