

| Product Name | Product Code | Product Licence Number |
|--------------------------|--------------|------------------------|
| mozzarella cheese flavor | 124162117 | 13/10208 |

ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color | Flavor Type | Appearance | Color Type |
|-----------------|-------|-------------------|------------|----------------------|
| dairy | gray | Natural Identical | Powder | without adding color |

PHYSICOCHEMICAL PROPERTIES

| Test | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH | 5.79 | - | - |
| 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 | 16.3 | - | - |
| Ash | 20.37 | - | % |
| Insoluble Ash | 0.001 | - | % |
| Humidity | 4.6 | - | % |

APPLICATIONS



Dairy,
 [cheese]
 Suggested Dosage : 0.2 %

