

| Product Name | Product Code | Product Licence Number |
|---------------|--------------|------------------------|
| cheese flavor | 124162124 | 13/10208 |

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

| Test | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH | 5.44 | - | - |
| 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 | 27.7 | - | - |
| Ash | 12.76 | - | % |
| Insoluble Ash | 0.001 | - | % |
| Humidity | 4.4 | - | % |

APPLICATIONS



Dairy ,
 [Dough]
 Suggested Dosage : 0.1 %



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

