

Product Name	Product Code	Product Licence Number
cheese flavor	124162125	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.4	-	-
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	1.5	-	-
Ash	22.5	-	%
Insoluble Ash	0.01	-	%
Humidity	5.8	-	%

APPLICATIONS



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 5 %

