

Product Name	Product Code	Product Licence Number
butter flavor	124162710	13/10208

## ORGANOLEPTIC PROPERTIES

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

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.3	5.9 - 6.3	-
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	12.9	13.2 - 14	-
Ash	24	24 - 25.3	%
Insoluble Ash	0.01	-	%
Humidity	2.2	1.5 - 1.9	%

## APPLICATIONS



Snack & Trail Mixes ,  
 [ Chips ]  
 Suggested Dosage : 3 %

