

Product Name	Product Code	Product Licence Number
butter flavor	124162713	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.9	5.9-6.1	-
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	14	13.9 - 14.4	-
Ash	20.5	19 - 20.5	%
Insoluble Ash	0.01	-	%
Humidity	3.13	2.8 - 3.2	%

APPLICATIONS



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 1.5 - 2 %



Bread & Flour Products ,
 [Crouton bread]
 Suggested Dosage : 1.5 - 2 %

