

Product Name	Product Code	Product Licence Number
banana flavor	124176112	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
banana	White	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5	-	-
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	-	-	-
Ash	11.38	-	%
Insoluble Ash	0.03	-	%
Humidity	12.81	-	%

APPLICATIONS



Confectionery,
 [cake]
 Suggested Dosage : 0.1 %



Dairy,
 [Ice-Cream]
 Suggested Dosage : 0.1 %



Beverage & Compote,
 [Syrup]
 Suggested Dosage : 0.25 %

