

Product Name	Product Code	Product Licence Number
melon flavor	124177211	13/10208

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
melon	white	Natural Identical	Powder	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.2	-	-
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	5	-	%
Insoluble Ash	0	-	%
Humidity	7	-	%

## APPLICATIONS



Dairy,  
 [ Ice-Cream ]  
 Suggested Dosage : 0.3 %



Confectionery,  
 [ cake ]  
 Suggested Dosage : 0.5 - 1.5 %

