

Product Name	Product Code	Product Licence Number
pineapple flavor	124178410	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.4	-	-
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	-	-	-
Ash	5.9	-	%
Insoluble Ash	0.001	-	%
Humidity	9.59	-	%

APPLICATIONS



Dairy,
 [Ice-Cream]
 Suggested Dosage : 0.05 %



Beverage & Compote ,
 [Juice]
 Suggested Dosage : 1 %



Confectionery ,
 [Cake]
 Suggested Dosage : 0.5 %

