

Product Name	Product Code	Product Licence Number
bean flavor	124218211	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
bean	red	Natural Identical	Powder	with natural color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.01	-	-
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	9.5	-	%
Insoluble Ash	0	-	%
Humidity	10.2	-	%

APPLICATIONS



Canned & Convenience Foods ,
 [Canned bean]
 Suggested Dosage : 0.3 - 0.6 %

