

Product Name	Product Code	Product Licence Number
olive chicken flavor	124218312	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
Chicken	cream	Natural Identical	Powder	with natural color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.15	4 - 4.5	-
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	25	24.5 - 25.5	-
Ash	63.1	63 - 65	%
Insoluble Ash	0.001	-	%
Humidity	0.76	0.5 - 1.5	%

APPLICATIONS



Canned & Convenience Foods ,
 [olivie salad]
 Suggested Dosage : 0.2 - 0.4 %

