

Product Name	Product Code	Product Licence Number
onion & parsley flavor	124222018	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
onion & parsley	green	Natural Identical	Powder	with natural color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5	5.1 - 5.5	-
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	11.5	11.4 - 12	-
Ash	23	22.3 - 23.5	%
Insoluble Ash	0.01	-	%
Humidity	2.4	2.5 - 3	%

APPLICATIONS



Dairy ,
 [Curd]
 Suggested Dosage : 0.4 %



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 2 - 3 %



Sauce & Condiment ,
 [Ketchup sauce]
 Suggested Dosage : 2 %



Sauce & Condiment ,
 [mayonnaise sauce]
 Suggested Dosage : 3 %



Bread & Flour Products ,
 [Crouton bread]
 Suggested Dosage : 1 - 2 %



Bread & Flour Products ,
 [Toast bread]
 Suggested Dosage : 3 - 5 %

