

Product Name	Product Code	Product Licence Number
ketchup flavor	124311011	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
ketchup	orange	Natural Identical	Powder	with synthetic food grade color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.8	4.5 - 4.9	-
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	20.82	-	-
Ash	31.5	-	%
Insoluble Ash	0.01	-	%
Humidity	2.3	-	%

APPLICATIONS



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



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



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

