

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	4.6	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	20.8	-	-
Ash	31.6	-	%
Insoluble Ash	0.01	-	%
Humidity	2.75	-	%

## 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 %



Snack & Trail Mixes ,  
 [ Fries potato ]  
 Suggested Dosage : 2 %

