

Product Name	Product Code	Product Licence Number
frankfurter flavor	124344113	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.2	5.8 - 6.3	-
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	50.5	50 - 51	-
Ash	57	55 - 57	%
Insoluble Ash	0.01	-	%
Humidity	1.1	1 - 2.2	%

APPLICATIONS



Meat & Sausages ,
 [cocktail]
 Suggested Dosage : 2 %



Canned & Convenience Foods ,
 [kuku]
 Suggested Dosage : 1 - 2 %

