

Product Name	Product Code	Product Licence Number
hamburger flavor	124344612	13/10208

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
meat & spicy	brown	Natural Identical	Powder	with synthetic food grade color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.6	4.6 - 4.8	-
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	-	-	-
Ash	22.9	-	%
Insoluble Ash	0.001	-	%
Humidity	0.8	-	%

## APPLICATIONS



Meat & Sausages ,  
 [ 30%hamburger ]  
 Suggested Dosage : 1.5 %

