

Product Name	Product Code	Product Licence Number
butter flavor	126162711	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dairy	brrown	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.18	6.2 - 6.4	-
Solubility	water & oil	-	-
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	19.81	-	%
Insoluble Ash	0.01	-	%
Humidity	1.7	-	%

APPLICATIONS



Snack & Trail Mixes ,
 [Blanche potatoes]
 Suggested Dosage : 0.6 - 0.8 %



Confectionery ,
 [Cake]
 Suggested Dosage : 1 %

