

Product Name	Product Code	Product Licence Number
garlic flavor	215124310	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
garlic	yellow	Natural	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	-	-	-
Solubility	oil	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.17	0.1 - 0.4	%
Density	0.75	0.85 - 0.95	gr/ml
Transparency	transparent	-	-
Brix	-	69 - 70	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Sauce & Condiment ,
 [ketchup sauce]
 Suggested Dosage : 0.005 %



Canned & Convenience Foods ,
 [canned tuna fish]
 Suggested Dosage : 0.05 - 0.1 %



Canned & Convenience Foods ,
 [Mirza ghasemi]
 Suggested Dosage : 0.1 %



Oils ,
 [oil]
 Suggested Dosage : 0.05 %

