

Product Name	Product Code	Product Licence Number
smoke natural flavor	215154011	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
smoke	brown	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	0.5	0.2 - 0.5	%
Density	0.85	0.85 - 0.95	gr/ml
Transparency	non-transparent	-	-
Brix	66	66 - 67	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [Dough]
 Suggested Dosage : 0.1 %



Confectionery,
 [Cake]
 Suggested Dosage : 0.2 %



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 1 %



Snack & Trail Mixes ,
 [Pop corn]
 Suggested Dosage : 3 %



Meat & Sausages ,
 [cocktail]
 Suggested Dosage : 0.5 %



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



Sauce & Condiment ,
 [mayonnaise sauce]
 Suggested Dosage : 0.3 %



Sauce & Condiment ,
 [Ketchup sauce]
 Suggested Dosage : 0.05 - 0.1 %



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



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



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



Bread & Flour Products ,
 [Rice]
 Suggested Dosage : 0.1 %

