

Product Name	Product Code	Product Licence Number
cardamom flavor	224114510	13/10896

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
cardamom	with out color	Natural Identical	Liquid	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.18	5 - 5.5	-
Solubility	water	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

## SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.02	0.01 - 0.04	%
Density	0.98	0.95 - 1.05	gr/ml
Transparency	transparent	-	-
Brix	51	51 - 53	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Confectionery ,  
 [ Shole zard ]  
 Suggested Dosage : 0.1 %



Tea & Herbal Tea ,  
 [ Tea ]  
 Suggested Dosage : 5 %



Meat & Sausages ,  
 [ Sausage ]  
 Suggested Dosage : 0.1 %



Confectionery ,  
 [ Honey ]  
 Suggested Dosage : 0.025 %



Confectionery ,  
 [ Cake ]  
 Suggested Dosage : 0.2 %



Confectionery ,  
 [ Wafer ]  
 Suggested Dosage : 0.2 %



Confectionery ,  
 [ Biscuits ]  
 Suggested Dosage : 0.25 g in kg

