

| Product Name           | Product Code | Product Licence Number |
|------------------------|--------------|------------------------|
| shallot extract flavor | 224123310    | 13/10207               |

## ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color  | Flavor Type       | Appearance | Color Type           |
|-----------------|--------|-------------------|------------|----------------------|
| shallot         | yellow | Natural Identical | Liquid     | without adding color |

## PHYSICO-CHEMICAL PROPERTIES

| Test              | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH                | 5.4    | -                | -    |
| 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        | 0.2             | -                | %     |
| Density        | 0.98            | -                | gr/ml |
| Transparency   | non-transparent | -                | -     |
| Brix           | 20              | -                | -     |
| Humidity       | -               | -                | -     |
| Alcohol Degree | -               | -                | -     |
| Formalin Index | -               | -                | -     |
| Polarization   | -               | -                | -     |

## APPLICATIONS



Oils ,  
 [ oil ]  
 Suggested Dosage : 1 %



Dairy ,  
 [ yogurt ]  
 Suggested Dosage : 0.1 %



Vinegar, Pickles & Salinities ,  
 [ Pickled cabbage ]  
 Suggested Dosage : 1 %



Dairy ,  
 [ Dough ]  
 Suggested Dosage : 0.15 %



ALLIANCE

