

Product Name	Product Code	Product Licence Number
vanilla flavor	224135210	13/10207

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.12	4.8 - 5.2	-
Solubility	water	-	-
Boiling Point	-	109 - 111	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	4.71	4.5 - 5	%
Density	0.98	0.85 - 0.95	gr/ml
Transparency	transparent	-	-
Brix	50	50 - 51	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [Ice-Cream]
 Suggested Dosage : 0.05 %



Confectionery,
 [Cake]
 Suggested Dosage : 0.4 %



Beverage & Compote ,
 [Syrup]
 Suggested Dosage : 0.05 %



Confectionery,
 [Biscuits]
 Suggested Dosage : 0.3 %



Dairy,
 [Milk]
 Suggested Dosage : 0.05 %

