

| Product Name | Product Code | Product Licence Number |
|--------------|--------------|------------------------|
| milk flavor | 224165513 | 13/10207 |

ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color | Flavor Type | Appearance | Color Type |
|-----------------|----------------|-------------------|------------|----------------------|
| dairy | with out color | Natural Identical | Liquid | without adding color |

PHYSICO-CHEMICAL PROPERTIES

| Test | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH | - | - | - |
| 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 | transparent | - | - |
| Brix | 65 | - | - |
| Humidity | - | - | - |
| Alcohol Degree | - | - | - |
| Formalin Index | - | - | - |
| Polarization | - | - | - |

APPLICATIONS



Dairy,
 [Milk]
 Suggested Dosage : 0.2 %



Confectionery ,
 [Hard candy]
 Suggested Dosage : 0.15 %



Dairy,
 [Ice cream]
 Suggested Dosage : 0.1 %



Dairy,
 [cheese pizza]
 Suggested Dosage : 0.1 %

