

Product Name	Product Code	Product Licence Number
barberryflavor	224278514	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
barberry	red	Natural Identical	Liquid	with natural color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	2.9	-	-
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	18.5	-	%
Density	0.98	-	gr/ml
Transparency	non-transparent	-	-
Brix	-	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [Ice-Cream]
 Suggested Dosage : 0.2 - 0.3 %



Beverage & Compote ,
 [Syrup]
 Suggested Dosage : 0.4 %



Vinegar, Pickles & Salinities ,
 [Fruit roll]
 Suggested Dosage : 0.2 %



ALLIANCE

