

| Product Name | Product Code | Product Licence Number |
|---------------|--------------|------------------------|
| nutmeg flavor | 225117810 | 13/10207 |

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

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

SPECIFIC PARAMETERS OF LIQUID

| Test | Result | Acceptable Range | Unit |
|----------------|-------------|------------------|-------|
| Acidity | 0.22 | - | % |
| Density | 0.9 | - | gr/ml |
| Transparency | transparent | - | - |
| Brix | 66 | - | - |
| Humidity | - | - | - |
| Alcohol Degree | - | - | - |
| Formalin Index | - | - | - |
| Polarization | - | - | - |

APPLICATIONS



Sauce & Condiment ,
 [Ketchup sauce]
 Suggested Dosage : 0.05 %

