

Product Name	Product Code	Product Licence Number
onion flavor	225123710	13/10207

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.5	-	-
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	1.08	-	%
Density	0.89	-	gr/ml
Transparency	transparent	-	-
Brix	70	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Sauce & Condiment ,
 [mayonnaise sauce]
 Suggested Dosage : 0.15 %



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



Oils ,
 [Solid oil]
 Suggested Dosage : 1 - 1.2 %

