

Product Name	Product Code	Product Licence Number
processed cheese flavor	225162110	13/10207

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dairy	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	0.24	-	%
Density	0.9	-	gr/ml
Transparency	transparent	-	-
Brix	55	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Dairy,  
 [ cheese ]  
 Suggested Dosage : 0.15 %

