

Product Name	Product Code	Product Licence Number
butter flavor	225162710	13/10896

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	2	1.8 - 2.2	%
Density	0.98	0.85 - 0.95	gr/ml
Transparency	transparent	-	-
Brix	70	69 - 70	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [cheese pizza]
 Suggested Dosage : 0.2 %



Dairy,
 [Dough]
 Suggested Dosage : 0.2 %



Confectionery,
 [Cake]
 Suggested Dosage : 0.2 - 0.25 %



Confectionery,
 [Hard candy]
 Suggested Dosage : 0.15 - 0.2 %



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 0.08 %



Snack & Trail Mixes ,
 [Pop corn]
 Suggested Dosage : 3 %



Meat & Sausages ,
 [sausage]
 Suggested Dosage : 0.2 %



Meat & Sausages ,
 [Prawn]
 Suggested Dosage : 1 %



Sauce & Condiment ,
 [Mayonnaise sauce]
 Suggested Dosage : 0.07 %



Canned & Convenience Foods ,
 [Canned tuna fish]
 Suggested Dosage : 0.1 %



Canned & Convenience Foods ,
 [kuku]
 Suggested Dosage : 0.5 %



Canned & Convenience Foods ,
 [Mirza ghasemi]
 Suggested Dosage : 0.2 %



Canned & Convenience Foods ,
 [Canned beans]
 Suggested Dosage : 0.1 - 0.2 %



Bread & Flour Products ,
 [Rice]
 Suggested Dosage : 0.1 - 0.2 %



