

Product Name	Product Code	Product Licence Number
butter flavor	225162710	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	2.72	1.8 - 2.2	%
Density	0.98	0.85 - 0.95	gr/ml
Transparency	transparent	-	-
Brix	40	69 - 70	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Bread & Flour Products ,  
 [ Toast bread ]  
 Suggested Dosage : 0.3 %



Dairy ,  
 [ cheese pizza ]  
 Suggested Dosage : 0.1 %



Confectionery ,  
 [ Wafer ]  
 Suggested Dosage : 0.08 %



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



ALLIANCE

