

Product Name	Product Code	Product Licence Number
butter flavor	225162714	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	4.4	-	%
Density	1.01	-	gr/ml
Transparency	transparent	-	-
Brix	47	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Confectionery ,
 [Cake]
 Suggested Dosage : 0.2 %



Oils ,
 [Oil]
 Suggested Dosage : 0.2 %



Confectionery ,
 [Halva]
 Suggested Dosage : 0.04 %



Dairy ,
 [cheese pizza]
 Suggested Dosage : 0.1 %



Confectionery ,
 [Hard candy]
 Suggested Dosage : 0.15 %



Dairy ,
 [Wafer]
 Suggested Dosage : 0.1 %



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



Dairy ,
 [Ice cream]
 Suggested Dosage : 0.1 %

