

Product Name	Product Code	Product Licence Number
garlic flavor	226124312	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
garlic	brown	Natural Identical	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.5	6 - 6.6	-
Solubility	water & 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	0.55	0.1 - 0.5	%
Density	0.9	0.85 - 0.95	gr/ml
Transparency	non-transparent	-	-
Brix	69	68 - 70	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [dough]
 Suggested Dosage : 0.03 %



Dairy,
 [greek yogurt]
 Suggested Dosage : 0.015 %



Meat & Sausages ,
 [sausage]
 Suggested Dosage : 0.3 - 0.4 %



Vinegar, Pickles & Salinities ,
 [Pickled Leyte]
 Suggested Dosage : 0.05 %

