

Product Name	Product Code	Product Licence Number
mint flavor	226127411	13/10207

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
mint	yellow	Natural Identical	Liquid	without adding color

## PHYSICOCHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.68	-	-
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	0.2	-	%
Density	1.01	-	gr/ml
Transparency	transparent	-	-
Brix	68	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Dairy,  
 [ dough ]  
 Suggested Dosage : 0.008 %



Vinegar, Pickles & Salinities ,  
 [ Pickled cabbage ]  
 Suggested Dosage : 0.01 %

