

Product Name	Product Code	Product Licence Number
dill flavor	226127420	13/10207

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	7.91	7.7 - 8.2	-
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	0.15	0.14 - 0.19	%
Density	0.97	0.9 - 1	gr/ml
Transparency	transparent	-	-
Brix	67	66 - 67	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [dough]
 Suggested Dosage : 0.01 %



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

