

Product Name	Product Code	Product Licence Number
caramel flavor	234131510	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
caramel	brown	Synthetic	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.31	3.5 - 4	-
Solubility	water	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.87	0.7 - 1	%
Density	0.98	0.95 - 1.05	gr/ml
Transparency	non-transparent	-	-
Brix	56	48 - 50	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Confectionery,
 [cake]
 Suggested Dosage : 0.1 - 0.2 %



Dairy,
 [Milk]
 Suggested Dosage : 0.15 %

