

Product Name	Product Code	Product Licence Number
coconut flavor	234175711	13/10896

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
coconut	without color	Synthetic	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.54	-	-
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	1.13	-	%
Density	0.98	-	gr/ml
Transparency	transparent	-	-
Brix	55	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Beverage & Compote ,
 [Syrup]
 Suggested Dosage : 0.05 %



Dairy ,
 [Ice-cream]
 Suggested Dosage : 0.1 %



Dairy ,
 [Milk]
 Suggested Dosage : 0.1 %



Confectionery ,
 [Cake]
 Suggested Dosage : 0.2 %



Confectionery ,
 [Biscuits]
 Suggested Dosage : 0.2 %



Confectionery ,
 [Wafer]
 Suggested Dosage : 0.1 %

