

Product Name	Product Code	Product Licence Number
chocolate flavor	234237113	13/10207

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
chocolate	brown	Synthetic	Liquid	with natural color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	2.76	-	-
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	0.51	-	%
Density	0.98	-	gr/ml
Transparency	transparent	-	-
Brix	42	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Dairy,  
 [ Milk ]  
 Suggested Dosage : 0.1 - 0.2 %



Dairy,  
 [ Ice-Cream ]  
 Suggested Dosage : 0.2 %



Confectionery,  
 [ Biscuits ]  
 Suggested Dosage : 0.35 %



Confectionery,  
 [ Cake ]  
 Suggested Dosage : 0.25 %



Confectionery,  
 [ Wafer ]  
 Suggested Dosage : 0.15 %

