

Product Name	Product Code	Product Licence Number
granular shallot flavor	424123311	13/10207

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
shallot	cream	Natural Identical	Granule	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.7	-	-
Solubility	water	-	-
Melting Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

## SPECIFIC PARAMETERS OF GRANULE

Test	Result	Acceptable Range	Unit
Particle Size	fine	-	%
Salt	-	-	-
Ash	0.46	-	%
Insoluble Ash	0	-	%
Humidity	75.45	-	%

## APPLICATIONS



Dairy ,  
 [ yogurt ]  
 Suggested Dosage : 1 %



Vinegar, Pickles & Salinities ,  
 [ Pickled cabbage ]  
 Suggested Dosage : 3 %

