

Product Name	Product Code	Product Licence Number
tabassi flavor	515149122	13/12238

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
spicy	brown	Natural	Pasty	with natural color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.32	-	-
Solubility	-	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	13	-	%
Purity (GC)	-	-	%
Salt	2.9	-	-
Total Sugar	2.5	-	%
Trans Fatty Acid	0.2	-	%
Energy	146.2	-	cal

## SPECIFIC PARAMETERS OF PASTY

Test	Result	Acceptable Range	Unit
Acidity	-	-	%
Density	1.06	-	gr/ml
Transparency	non-transparent	-	-
Brix	-	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Meat & Sausages ,  
 [ chicken ]  
 Suggested Dosage : 3 - 5 %



Dairy,  
 [ yogurt ]  
 Suggested Dosage : 1 %



Vinegar, Pickles & Salinities ,  
 [ pickles ]  
 Suggested Dosage : 0.5 %



Canned & Convenience Foods ,  
 [ kuku ]  
 Suggested Dosage : 4 %



Meat & Sausages ,  
 [ Sausages ]  
 Suggested Dosage : 2.5 - 3 %

