

Product Name	Product Code	Product Licence Number
bandari flavor	515249112	13/12238

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.25	-	-
Solubility	oil	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	13	-	%
Purity (GC)	-	-	%
Salt	7.3	-	-
Total Sugar	2.5	-	%
Trans Fatty Acid	0.2	-	%
Energy	146.2	-	cal

SPECIFIC PARAMETERS OF PASTY

Test	Result	Acceptable Range	Unit
Acidity	-	-	%
Density	1.11	-	gr/ml
Transparency	non-transparent	-	-
Brix	-	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



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



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



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



Canned & Convenience Foods ,
 [Canned tuna fish]
 Suggested Dosage : 4 - 4.5 %

