

Product Name	Product Code	Product Licence Number
nutmeg flavor	124117811	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
nutmeg	white	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.3	4.9 - 5.3	-
Solubility	water	-	-
Melting Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF POWDER

Test	Result	Acceptable Range	Unit
Particle Size	fine	-	%
Salt	-	-	-
Ash	0	-	%
Insoluble Ash	0	-	%
Humidity	8.12	-	%

APPLICATIONS



Sauce & Condiment ,
 [Ketchup sauce]
 Suggested Dosage : 0.1 %



Meat & Sausages ,
 [Hamburger]
 Suggested Dosage : 0.3 - 0.4 %

