

Product Name	Product Code	Product Licence Number
mustard flavor	124118810	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
mustard	cream	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.5	-	-
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	0	-	-
Ash	5.67	-	%
Insoluble Ash	0.05	-	%
Humidity	2.04	-	%

APPLICATIONS



Sauce & Condiment ,
 [mayonnaise sauce]
 Suggested Dosage : 0.3 %

