

Product Name	Product Code	Product Licence Number
tarragon flavor	124123110	13/10208

## ORGANOLEPTIC PROPERTIES

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

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	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	2.6	-	%
Insoluble Ash	0.001	-	%
Humidity	8	-	%

## APPLICATIONS



Vinegar, Pickles & Salinities ,  
 [ Pickled cabbage ]  
 Suggested Dosage : 0.3 - 0.4 %



Dairy ,  
 [ dough ]  
 Suggested Dosage : 0.15 %

