

Product Name	Product Code	Product Licence Number
vanilla flavor	124135215	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.65	4.4 - 4.9	-
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	3.35	2.8 - 3.8	%
Insoluble Ash	0.01	-	%
Humidity	4.6	4.3 - 4.8	%

APPLICATIONS



Dairy,
 [Ice-Cream]
 Suggested Dosage : 0.1 %



Confectionery ,
 [Candy]
 Suggested Dosage : 0.15 %



Confectionery ,
 [Cake]
 Suggested Dosage : 0.4 %



Confectionery ,
 [Chocolate]
 Suggested Dosage : 1 %



Dairy,
 [Milk]
 Suggested Dosage : 0.1 %

