

Product Name	Product Code	Product Licence Number
kebab flavor	124144810	13/10208

## ORGANOLEPTIC PROPERTIES

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

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.59	4.3 - 4.6	-
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	8.1	-	%
Insoluble Ash	0	-	%
Humidity	6.1	-	%

## APPLICATIONS



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

