

Product Name	Product Code	Product Licence Number
mozzarella cheese flavor	124162117	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dairy	gray	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.79	-	-
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	16.3	-	-
Ash	20.37	-	%
Insoluble Ash	0.001	-	%
Humidity	4.6	-	%

APPLICATIONS



Dairy,
 [cheese]
 Suggested Dosage : 0.2 %

