

Product Name	Product Code	Product Licence Number
curd flavor	124167612	13/10208

## ORGANOLEPTIC PROPERTIES

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

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.46	-	-
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	1.2	-	%
Insoluble Ash	0	-	%
Humidity	6.37	-	%

## APPLICATIONS



Dairy,  
 [ dough ]  
 Suggested Dosage : 0.15 %

