

Product Name	Product Code	Product Licence Number
traditional cheese flavor	124167614	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICOCHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	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	3.8	-	%
Insoluble Ash	0	-	%
Humidity	2.81	-	%

APPLICATIONS



Dairy,
 [yogurt]
 Suggested Dosage : 0.4 %



Dairy,
 [dough]
 Suggested Dosage : 0.15 %

