

Product Name	Product Code	Product Licence Number
green apple flavor	124176411	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICOCHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.54	-	-
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	7	-	%
Insoluble Ash	0.001	-	%
Humidity	7.5	-	%

APPLICATIONS



Dairy,
 [Ice-Cream]
 Suggested Dosage : 2 %



Confectionery,
 [Jelly]
 Suggested Dosage : 1 %

