

Product Name	Product Code	Product Licence Number
pepper & salt flavor	124211111	13/10208

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
pepper & salt	green	Natural Identical	Powder	with natural color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.62	5 - 5.5	-
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	28	-	-
Ash	23	-	%
Insoluble Ash	0.01	-	%
Humidity	2	-	%

## APPLICATIONS



Snack & Trail Mixes ,  
 [ Chips ]  
 Suggested Dosage : 2 - 3 %

