

Product Name	Product Code	Product Licence Number
onion & parsley flavor	124222018	13/10208

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
onion & parsley	green	Natural Identical	Powder	with natural color

## PHYSICOCHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.58	5.1 - 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	11.37	11.4 - 12	-
Ash	22.92	22.3 - 23.5	%
Insoluble Ash	0.01	-	%
Humidity	3.38	2.5 - 3	%

## APPLICATIONS



Dairy ,  
 [ Curd ]  
 Suggested Dosage : 0.4 %



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



Sauce & Condiment ,  
 [ Ketchup sauce ]  
 Suggested Dosage : 2 %



Sauce & Condiment ,  
 [ mayonnaise sauce ]  
 Suggested Dosage : 3 %



Bread & Flour Products ,  
 [ Crouton bread ]  
 Suggested Dosage : 1 - 2 %



Bread & Flour Products ,  
 [ Toast bread ]  
 Suggested Dosage : 3 %



Snack & Trail Mixes ,  
 [ popcorn ]  
 Suggested Dosage : 5 - 7 %



Dairy ,  
 [ cheese pizza ]  
 Suggested Dosage : 1 %

