

| Product Name | Product Code | Product Licence Number |
|--------------------|--------------|------------------------|
| frankfurter flavor | 124344113 | 13/10208 |

ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color | Flavor Type | Appearance | Color Type |
|-----------------|--------|-------------------|------------|---------------------------------|
| frankfurter | orange | Natural Identical | Powder | with synthetic food grade color |

PHYSICOCHEMICAL PROPERTIES

| Test | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH | 5.3 | 5.8 - 6.3 | - |
| 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 | 50.65 | 50 - 51 | - |
| Ash | 56.62 | 55 - 57 | % |
| Insoluble Ash | 0.01 | - | % |
| Humidity | 1.23 | 1 - 2.2 | % |

APPLICATIONS



Meat & Sausages ,
 [cocktail]
 Suggested Dosage : 2 %



Canned & Convenience Foods ,
 [kuku]
 Suggested Dosage : 1 - 2 %

