

Product Name	Product Code	Product Licence Number
barbecue flavor	124351610	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
barbecue	orange	Natural Identical	Powder	with synthetic food grade color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.22	5 - 5.4	-
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	20.7	19.7 - 20.7	-
Ash	25	24.8 - 27.5	%
Insoluble Ash	0.01	-	%
Humidity	2.68	1.9 - 2.7	%

APPLICATIONS



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 4 %



Snack & Trail Mixes ,
 [Fries potato]
 Suggested Dosage : 1.5 %



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



Canned & Convenience Foods ,
 [Beans]
 Suggested Dosage : 0.5 - 0.7 %



Dairy,
 [cheese pizza]
 Suggested Dosage : 1 %

