

Product Name	Product Code	Product Licence Number
black pepper flavor	215111112	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
pepper	black	Natural	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	-	-	-
Solubility	oil	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.1	0.05 - 0.3	%
Density	1.04	1 - 1.1	gr/ml
Transparency	non-transparent	-	-
Brix	70	70 - 71	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Canned & Convenience Foods ,
 [Canned tuna fish]
 Suggested Dosage : 0.1 %



Vinegar, Pickles & Salinities ,
 [Pickled cabbage]
 Suggested Dosage : 0.05 - 0.1 %



Meat & Sausages ,
 [Hamburger]
 Suggested Dosage : 0.4 - 0.5 %



Canned & Convenience Foods ,
 [Beans]
 Suggested Dosage : 0.1 g in kg

