

Product Name	Product Code	Product Licence Number
caramel flavor	234131511	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
caramel	brown	Synthetic	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.18	-	-
Solubility	water	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	3.2	-	%
Density	0.98	-	gr/ml
Transparency	transparent	-	-
Brix	63	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Confectionery ,
 [cake filling]
 Suggested Dosage : 0.1 %



Confectionery ,
 [chocolate]
 Suggested Dosage : 0.1 - 0.2 %



Dairy ,
 [Milk]
 Suggested Dosage : 0.1 %



Dairy ,
 [Ice cream]
 Suggested Dosage : 0.15 - 0.2 %



Confectionery ,
 [Wafer]
 Suggested Dosage : 0.1 %



Confectionery ,
 [cake]
 Suggested Dosage : 0.25 %

