

Product Name	Product Code	Product Licence Number
meat jambon flavor	235141710	-

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
meat	brown	Synthetic	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	0.12	-	%
Density	0.92	-	gr/ml
Transparency	transparent	-	-
Brix	65	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Meat & Sausages ,
 [sausage]
 Suggested Dosage : 0.2 - 0.25 %

