

Product Name	Product Code	Product Licence Number
saffron flavor	515249110	13/12238

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
spicy	yellow	Natural	Pasty	with natural color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.57	-	-
Solubility	oil	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	22.5	-	%
Purity (GC)	-	-	%
Salt	7.3	-	-
Total Sugar	2	-	%
Trans Faty Acid	0.1	-	%
Energy	228.1	-	cal

SPECIFIC PARAMETERS OF PASTY

Test	Result	Acceptable Range	Unit
Acidity	-	-	%
Density	1.09	-	gr/ml
Transparency	non-transparent	-	-
Brix	-	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Meat & Sausages ,
 [chicken]
 Suggested Dosage : 3 - 2 %



Sauce & Condiment ,
 [Yogurt]
 Suggested Dosage : 1 %

