

Product Name	Product Code	Product Licence Number
garlic flavor	124124311	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
garlic	white	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.1	-	-
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	-	-	-
Ash	0.6	0 - 0.5	%
Insoluble Ash	0	-	%
Humidity	5	5.2 - 5.6	%

APPLICATIONS



Sauce & Condiment ,
 [Ketchup sauce]
 Suggested Dosage : 0.1 - 0.2 %



Vinegar, Pickles & Salinities ,
 [Pickled Leyte]
 Suggested Dosage : 0.2 %



Meat & Sausages ,
 [sausage]
 Suggested Dosage : 0.3 %



Canned & Convenience Foods ,
 [Mirza ghasemi]
 Suggested Dosage : 1.5 - 2 %



Meat & Sausages ,
 [Hamburger]
 Suggested Dosage : 0.2 - 0.3 %

