

Product Name	Product Code	Product Licence Number
thyme flavor	124127910	13/10208

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.73	4.3 - 4.8	-
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	7	5 - 7	%
Insoluble Ash	0.001	-	%
Humidity	8.5	8 - 9	%

APPLICATIONS



Sauce & Condiment ,
 [Ketchup sauce]
 Suggested Dosage : 0.5 %



Dairy ,
 [dough]
 Suggested Dosage : 0.1 %



Vinegar, Pickles & Salinities ,
 [Pickled cabbage]
 Suggested Dosage : 0.1 - 0.2 %



Dairy ,
 [Cheese]
 Suggested Dosage : 0.2 %

