

Product Name	Product Code	Product Licence Number
chicken fillet flavor	124143811	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
chicken	Cream	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.5	-	-
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	23.1	-	-
Ash	8.8	-	%
Insoluble Ash	0.02	-	%
Humidity	4.09	-	%

APPLICATIONS



Meat & Sausages ,
 [chicken]
 Suggested Dosage : 5 %

