

Product Name	Product Code	Product Licence Number
ghee flavor	215167610	13/10896

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
ghee	brown	Natural	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	-	2.5 - 3	-
Solubility	oil	-	-
Boiling Point	-	111 - 113	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	2.5	2.5 - 3.2	%
Density	0.98	0.75 - 0.85	gr/ml
Transparency	transparent	-	-
Brix	48	48 - 49	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Oils ,
 [Solid oil]
 Suggested Dosage : 1 %



Dairy ,
 [strained yogurt]
 Suggested Dosage : 0.2 %



Dairy ,
 [emulsion butter]
 Suggested Dosage : 0.3 %



Bread & Flour Products ,
 [steamed rice]
 Suggested Dosage : 0.5 - 0.7 %



Confectionery ,
 [Cake]
 Suggested Dosage : 0.2 %



Dairy ,
 [Dough]
 Suggested Dosage : 0.1 %



Bread & Flour Products ,
 [Rice]
 Suggested Dosage : 0.1 %



Meat & Sausages ,
 [Prawn]
 Suggested Dosage : 2 %



Canned & Convenience Foods ,
 [Mirza ghasemi]
 Suggested Dosage : 0.2 %



Snack & Trail Mixes ,
 [Pop corn]
 Suggested Dosage : 3 %



Canned & Convenience Foods ,
 [Canned Beans]
 Suggested Dosage : 0.2 %

