

Product Name	Product Code	Product Licence Number
milk flavor	224165512	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dairy	whit out color	Natural Identical	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.22	3.1 - 3.6	-
Solubility	water	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.85	0.5 - 1	%
Density	1.01	0.95 - 1.05	gr/ml
Transparency	transparent	-	-
Brix	50	48 - 50	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [milk]
 Suggested Dosage : 0.06 %



Confectionery,
 [chocolate]
 Suggested Dosage : 0.05 - 0.1 %

