

| Product Name   | Product Code | Product Licence Number |
|----------------|--------------|------------------------|
| barberryflavor | 224278514    | 13/10207               |

## ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color | Flavor Type       | Appearance | Color Type         |
|-----------------|-------|-------------------|------------|--------------------|
| barberry        | red   | Natural Identical | Liquid     | with natural color |

## PHYSICO-CHEMICAL PROPERTIES

| Test              | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH                | 3.18   | -                | -    |
| 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        | 18.12           | -                | %     |
| Density        | 0.98            | -                | gr/ml |
| Transparency   | non-transparent | -                | -     |
| Brix           | -               | -                | -     |
| Humidity       | -               | -                | -     |
| Alcohol Degree | -               | -                | -     |
| Formalin Index | -               | -                | -     |
| Polarization   | -               | -                | -     |

## APPLICATIONS



Dairy,  
 [ Ice-Cream ]  
 Suggested Dosage : 0.2 - 0.3 %



Beverage & Compote ,  
 [ Syrup ]  
 Suggested Dosage : 0.4 %



Vinegar, Pickles & Salinities ,  
 [ Fruit roll ]  
 Suggested Dosage : 0.2 %



ALLIANCE

