

Product Name	Product Code	Product Licence Number
french sauce flavor	225218816	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
french sauce	red	Natural Identical	Liquid	with natural color

PHYSICO-CHEMICAL PROPERTIES

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

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.3	-	%
Density	0.95	-	gr/ml
Transparency	non-transparent	-	-
Brix	66	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Sauce & Condiment ,
 [mayonnaise sauce]
 Suggested Dosage : 0.1 - 0.2 %



Sauce & Condiment ,
 [mayonnaise sauce(10%Ketchup)]
 Suggested Dosage : 0.1 - 0.2 %

