

Product Name	Product Code	Product Licence Number
thyme flavor	226127910	13/10207

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.71	4.5 - 5	-
Solubility	water & 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	0.31	0.4 - 0.8	%
Density	0.97	0.9 - 1	gr/ml
Transparency	non-transparent	-	-
Brix	71	70 - 71	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Oils ,
 [oil]
 Suggested Dosage : 0.05 %



Sauce & Condiment ,
 [Ketchup sauce]
 Suggested Dosage : 0.03 %



Vinegar, Pickles & Salinities ,
 [Pickled cabbage]
 Suggested Dosage : 0.01 %



Meat & Sausages ,
 [Hamburger]
 Suggested Dosage : 0.05 - 0.1 %



Dairy ,
 [yogurt]
 Suggested Dosage : 0.08 %



Dairy ,
 [dough]
 Suggested Dosage : 0.05 %



Confectionery ,
 [Honey]
 Suggested Dosage : 0.01 %



Sauce & Condiment ,
 [Mayonnaise sauce]
 Suggested Dosage : 0.05 %



Bread & Flour Products ,
 [Bread]
 Suggested Dosage : 0.01 %

