

Product Name	Product Code	Product Licence Number
hazelnut flavor	234175810	13/10896

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
hazelnut	brown	Synthetic	Liquid	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	2.9	-	-
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	0.16	-	%
Density	0.98	-	gr/ml
Transparency	transparent	-	-
Brix	50	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Confectionery,  
 [ cake ]  
 Suggested Dosage : 0.2 %



Confectionery,  
 [ chocolate ]  
 Suggested Dosage : 0.2 %



Dairy,  
 [ Milk ]  
 Suggested Dosage : 0.1 %



Dairy,  
 [ Ice cream ]  
 Suggested Dosage : 0.05 %



Confectionery,  
 [ Wafer ]  
 Suggested Dosage : 0.2 %

