

Product Name	Product Code	Product Licence Number
pineapple emulsion flavor	324378416	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
pineapple	orange	Natural Identical	Compound	with synthetic food grade color

PHYSICOCHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4.12	-	-
Solubility	water	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF COMPOUND

Test	Result	Acceptable Range	Unit
Acidity	0.28	-	%
Density	0.98	-	gr/ml
Transparency	non-transparent	-	-
Brix	-	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Beverage & Compote ,
 [Syrup]
 Suggested Dosage : 0.2 %

