

Product Name	Product Code	Product Licence Number
cheese flavor	124162124	13/10208

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dairy	white	Natural Identical	Powder	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.44	-	-
Solubility	water	-	-
Melting Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF POWDER

Test	Result	Acceptable Range	Unit
Particle Size	fine	-	%
Salt	27.7	-	-
Ash	12.76	-	%
Insoluble Ash	0.001	-	%
Humidity	4.4	-	%

APPLICATIONS



Snack & Trail Mixes ,
 [Chips]
 Suggested Dosage : 2.5 %



Dairy ,
 [Dough]
 Suggested Dosage : 0.1 %

