

Product Name	Product Code	Product Licence Number
natural saffron extract flavor	224225319	13/10897

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
saffron	yellow	Natural Identical	Liquid	with natural color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.1	-	-
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	0.11	-	%
Density	1.03	-	gr/ml
Transparency	non-transparent	-	-
Brix	72	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Confectionery,
 [Candy]
 Suggested Dosage : 0.2 %



Confectionery,
 [Cake]
 Suggested Dosage : 0.3 %



Dairy,
 [Milk]
 Suggested Dosage : 0.1 %



Bread & Flour Products,
 [Biscuit]
 Suggested Dosage : 0.3 %

