

Product Name	Product Code	Product Licence Number
natural saffron extract flavor	224225320	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	6.7	-	-
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	0.2	-	%
Density	1.08	-	gr/ml
Transparency	non-transparent	-	-
Brix	-	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [Ice-cream]
 Suggested Dosage : 0.1 %



Bread & Flour Products ,
 [Rice]
 Suggested Dosage : 0.1 %



Meat & Sausages ,
 [chicken]
 Suggested Dosage : 0.1 %



Oils ,
 [Oil]
 Suggested Dosage : 0.3 - 0.4 %



Canned & Convenience Foods ,
 [Canned tuna fish]
 Suggested Dosage : 0.45 %

