

| Product Name  | Product Code | Product Licence Number |
|---------------|--------------|------------------------|
| bakery flavor | 234131517    | 13/10207               |

## ORGANOLEPTIC PROPERTIES

| Sensory Profile | Color | Flavor Type | Appearance | Color Type           |
|-----------------|-------|-------------|------------|----------------------|
| bakery          | brown | Synthetic   | Liquid     | without adding color |

## PHYSICO-CHEMICAL PROPERTIES

| Test              | Result | Acceptable Range | Unit |
|-------------------|--------|------------------|------|
| pH                | 4.1    | -                | -    |
| 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        | 6               | -                | %     |
| Density        | 1               | -                | gr/ml |
| Transparency   | non-transparent | -                | -     |
| Brix           | 67              | -                | -     |
| Humidity       | -               | -                | -     |
| Alcohol Degree | -               | -                | -     |
| Formalin Index | -               | -                | -     |
| Polarization   | -               | -                | -     |

## APPLICATIONS



Confectionery,  
 [ cake ]  
 Suggested Dosage : 0.2 %

