

Product Name	Product Code	Product Licence Number
hazelnut flavor	524275811	13/10207

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
hazlnut	brown	Natural Identical	Pasty	with natural color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	4	-	-
Solubility	water	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

## SPECIFIC PARAMETERS OF PASTY

Test	Result	Acceptable Range	Unit
Acidity	0.42	-	%
Density	1.16	-	gr/ml
Transparency	non-transparent	-	-
Brix	71	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Dairy,  
 [ Ice-cream ]  
 Suggested Dosage : 0.2 - 0.3 %



Confectionery,  
 [ Cake ]  
 Suggested Dosage : 7 %

