

Product Name	Product Code	Product Licence Number
onion flavor	124123710	13/10208

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
onion	cream	Natural Identical	Powder	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.34	5.5 - 5.9	-
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	19.42	-	-
Ash	32.8	-	%
Insoluble Ash	0.01	-	%
Humidity	3.4	-	%

## APPLICATIONS



Sauce & Condiment ,  
 [ Ketchup sauce ]  
 Suggested Dosage : 2 %



Bread & Flour Products ,  
 [ Toasted flour ]  
 Suggested Dosage : 5 - 7 %

