

Product Name	Product Code	Product Licence Number
cheese flavor	124162114	13/10208

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dairy	white	Natural Identical	Powder	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.63	5.1 - 5.8	-
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	20.72	-	-
Ash	28.29	-	%
Insoluble Ash	0.01	-	%
Humidity	3.61	-	%

## APPLICATIONS



Snack & Trail Mixes ,  
 [ Chips ]  
 Suggested Dosage : 2.5 %



Dairy ,  
 [ Dough ]  
 Suggested Dosage : 0.1 %



Bread & Flour Products ,  
 [ Toast bread ]  
 Suggested Dosage : 3 - 5 %



Snack & Trail Mixes ,  
 [ Popcorn ]  
 Suggested Dosage : 5 - 7 %

