

Product Name	Product Code	Product Licence Number
tarragon flavor	226123110	13/10207

ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
tarragon	yellow	Natural Identical	Liquid	without adding color

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	3.52	-	-
Solubility	water & oil	-	-
Boiling Point	-	-	°C
Flash Point	-	-	°C
Foreign Particles	No	-	-
Protein	-	-	%
Total Fat	-	-	%
Purity (GC)	-	-	%

SPECIFIC PARAMETERS OF LIQUID

Test	Result	Acceptable Range	Unit
Acidity	0.26	-	%
Density	0.98	-	gr/ml
Transparency	transparent	-	-
Brix	53	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Vinegar, Pickles & Salinities ,
 [Pickled cabbage]
 Suggested Dosage : 0.08 %



Canned & Convenience Foods ,
 [Falafel or cutlet]
 Suggested Dosage : 0.1 - 0.2 %



Dairy ,
 [doogh]
 Suggested Dosage : 0.08 %

