

Product Name	Product Code	Product Licence Number
mint flavor	226127419	13/10896

ORGANOLEPTIC PROPERTIES

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

PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	6.9	-	-
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	0.14	-	%
Density	1.03	-	gr/ml
Transparency	transparent	-	-
Brix	70	-	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

APPLICATIONS



Dairy,
 [Dough]
 Suggested Dosage : 0.013 %



Vnegar, Pickles & Salinities ,
 [Pickled cabbage]
 Suggested Dosage : 0.02 %



Beverage & Compote ,
 [Syrup]
 Suggested Dosage : 0.001 %



Beverage & Compote ,
 [Concentrated syrup]
 Suggested Dosage : 0.03 - 0.04 %



Confectionery ,
 [Rock candy]
 Suggested Dosage : 0.1 %

