

Product Name	Product Code	Product Licence Number
dill flavor	226127420	13/10207

## ORGANOLEPTIC PROPERTIES

Sensory Profile	Color	Flavor Type	Appearance	Color Type
dill	with out color	Natural Identical	Liquid	without adding color

## PHYSICO-CHEMICAL PROPERTIES

Test	Result	Acceptable Range	Unit
pH	5.15	7.7 - 8.2	-
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	0.05	0.14 - 0.19	%
Density	0.98	0.9 - 1	gr/ml
Transparency	transparent	-	-
Brix	65	66 - 67	-
Humidity	-	-	-
Alcohol Degree	-	-	-
Formalin Index	-	-	-
Polarization	-	-	-

## APPLICATIONS



Canned & Convenience Foods ,  
 [ Canned tuna fish ]  
 Suggested Dosage : 0.1 %



Dairy ,  
 [ dough ]  
 Suggested Dosage : 0.01 %



Vinegar, Pickles & Salinities ,  
 [ Pickled cabbage ]  
 Suggested Dosage : 0.05 %



Dairy ,  
 [ yogurt ]  
 Suggested Dosage : 0.05 - 0.1 %



Sauce & Condiment ,  
 [ Ketchup sauce ]  
 Suggested Dosage : 0.05 - 0.06 %



Sauce & Condiment ,  
 [ Mayonnaise sauce ]  
 Suggested Dosage : 0.1 %

