

CERTIFICATE OF ANALYSIS

Aromas Butter Scotch

Description : Color & Flavor Emulsions

TEST PARAMETER	SPECIFICATION
Chemical	
TOTAL CARBOHYDRATES	6.00-6.50
PROTEIN	0.40-0.60
FAT%	3.00-3.20
Heavy Metals	< 10 ppm
Microbiological	
YEAST	< 100 cfu/gm
BACTERIAL PATHOGEN	Absent in 1 ml
COLIFORM	Absent in 1 ml
SPC	< 50000 cfu/gm
Physical	
VISCOSITY	400.00-1200.00
PH	4.00-6.00
APPEARANCE	Orange yellow liquid
TASTE	Butterscotch odour

Packaging : Store in a Cool and Dry places at Ambient Temperature.

Storage Condition : 500 GMS X 12 BTL

Shelf life : 12 Months.

Usage : Color & Flavor Emulsions

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Aromas Pineapple

Description : Impart flavour and colour to the food system

TEST PARAMETER	SPECIFICATION
Microbiological	
E.coli (gm/ml)	Absent in 0.1 g
Salmonella(gm/ml)	Absent in 25 g
Total Plate Count (cfu/g)	<50,000 cfu/g
Yeast & Mould Count (cfu/g)	<100 cfu/g
COLIFORM	Absent in 1 g
Physical	
APPEARANCE	Thick color solution
COLOUR	Dark Yellow
ODOUR	Typical Pineapple
VISCOSITY	300.00-1500.00
PH	4.00-6.00

Packaging : Store in a Cool and Dry places at Ambient Temperature.

Storage Condition : 500 GMS X 12 BTL

Shelf life : 12 Months.

usage : Color & Flavor Emulsions

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Aromas Strawberry

Description : Color & Flavor Emulsions.

TEST PARAMETER	SPECIFICATION
Chemical	
PROTEIN	0.40 - 0.60
FAT%	3.00 - 4.00
Heavy Metals	< 10 ppm
TOTAL CARBOHYDRATES	4.00 - 5.00
Microbiological	
COLIFORM	Absent in 1 ml
SPC	< 50000 cfu/gm
YEAST	< 100 cfu/gm
BACTERIAL PATHOGEN	Absent in 1 ml
Physical	
VISCOSITY	400.00 - 1800.00
PH	4.00 - 6.00
APPEARANCE	Pinkish red liquid
TASTE	Strawberry odour

Packaging : Store in a Cool and Dry places at Ambient Temperature.

Storage Condition : 500 GMS X 12 BTL

Shelf life : 12 Months.

Usage : Color & Flavor Emulsions