

PRODUCT NAME **HIBISCUS NATURAL EXTRACT POWDER**
PRODUCT CODE **EC 0014**

SPECIFICATIONS

DESCRIPTION

Flavoring for the food industry, dried by the Spray Dried system using maltodextrin as a vehicle.

ORGANOLEPTIC CHARACTERISTICS

APPEARANCE	Fine homogeneous powder.
COLOR	Dark red.
ODOR AND TASTE	Characteristics to hibiscus.

PHYSICO CHEMICAL CHARACTERISTICS

HUMIDITY (105°C)	Maximum 30.0%
pH (solution 10%)	1.25 – 3.25

APLICACIONES

Flavoring agent used in the preparation of carbonated soft drinks and non carbonated, dairy products, ice cream, syrups etc. The suggested dosage is of 3.0g/kg. The dosage varies depending on product type and intensity of flavor desired in the final product. Non-direct product for consumption (NRTE).

STORAGE

Store in their original container, closed hermetically, in a fresh place, dry, protected from the dust, the direct light and heat sources.

PACKAGE

Celopholial bag with 1 Kg of content. Each bag must contain the identification of the product, lot number, net weight, production date and expiration date.

SHELF LIFE

Shelf life is two years if keep as indicated.

ALLERGENS

This product is allergen free

RESEARCH AND DEVELOPMENT DEPARTMENT
UPDATE: JULY 15, 2022 ING. SEBASTIAN GAYTAN MOTA
VALIDITY: JULY 15, 2024
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