

ORIENTAL FLAVOURS AND FRAGRANCES

C-22, GIDC, Near Umbergaon Industries Association, Dist Valsad, Umbergaon-396171, Gujarat

Tel Nos: 0260-2562514 / Mob: 09821715228 / 09820397571

E-mail: orientalflavours@gmail.com

SPECIFICATION – CUM TECHNICAL DATA SHEET

Product:	Cardamom Flavour Powder
Description of Profile:	Flavoured Powder
Ingredients Flavour subs:	Nature Identical Flavouring Substances
Appearance:	Free Flowing Powder
Color:	White or Light yellow
Storage Condition:	To be stored in tightly sealed container in a cool dry and ventilated location away from sunlight. Airtight storage is essential due to hygroscopic nature of this product
Packaging Type:	Airtight Pouch
Shelf Life:	18 to 24 months under ideal storage conditions
Flash Point:	NA
Storage Temp:	15 °c – 25 °c
Heavy Metal:	NA

ANALYSIS	SPECIFICATION
Odor:	Cardamom like odor
Loss on drying for 1 hr at 105 °c:	Max up to 8 %
Retention on 36 Mesh:	Max up to 2 %

Legislation Flavouring Substances NATURE IDENTICAL

The product does not contain any toxic ingredients, complies with FSS Act, 2006. Manufactured under strict sanitary conditions. This product is for industrial use only as a Flavouring Agent.

The information contained herein is, to the best of our knowledge, true and accurate. All information is valid until revisions are issued.

For Oriental Flavours and Fragrances

M. C. D. Bhargava

