



# Ranch Seasoning Powder

## PHYSICAL

Taste: Typical of sour and garlic taste.  
Smell: Typical of garlic and parsley.  
Color: White and little Green.

## CHEMICAL ANALYSIS

Moisture	Max4.5 %
pH	4.8-5
Salt	5-8 %
Fat	Max1.5 %
Protein	Max5 %

## MICROBIOLOGICAL ANALYSIS

T.C	5*10 <sup>5</sup> (cfu/g)
COLI	Max 100(cfu/g)
Coliforms	Max 10 (cfu/g)
Yeast & Moulds	5* 10 <sup>3</sup> (cfu/g)
Clostridium Perfringens	10 <sup>2</sup> (cfu/g)
Parasite Eggs	Negative



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## PACKAGING

Three-ply bags with polyethylene lining, net weight 25 kg  
“big bag” type of packaging, weight according to the client’s requirements.

## SHELF LIFE

Product can be kept in an unopened packaging for 12 months, at temperature below ° 20c and humidity not exceeding %75

## WHERE CAN I BE USED

In sauce, salad dressings, fried potatoes, chips, popcorn and snack industries  
, soup, dip, sausage

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