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PRODUCT INFORMATION

CHOCOLATE FLAVOUR E7525 (Latest Edition)

(N.B.: We constantly do application tests on our flavours in order to provide helpful suggestions to our clients, thus this latest edition.)

DESCRIPTION

A slightly viscous pourable dark chocolate brown colour liquid with a reddish tinge when diluted with a dose of 1.0% in the final product. It has a very pleasant, well-rounded milk chocolate aroma and taste. This is also a 2-in-1 flavour, imparting milk chocolate flavour and colour.

Specific gravity at 25°C: 1.140- 1.150

APPLICATION

This flavour is developed to impart a well-rounded milk chocolate flavour and chocolate colour to the final product:

RECOMMENDED DOSAGE

- Milk/ Ice Cream/Yoghurt : 1.0% w/w (+10% sugar helps to bring out flavour & colour)
- Wafer Biscuits/Cakes/Cookies : 1.0% w/w of dough wt.
- Cream Fillings : 1.0% w/w of base
- Milk Toffees : 1.0% w/w of base

As a rule of thumb, when used with cocoa powder in the end product e.g. biscuits, cakes, ice-cream and desserts, start with dose of 0.5% - 1.0 w/w of base. This flavour can be used together with any of our existing chocolate flavours to enhance and achieve a fuller taste. This flavour's prime purpose is to impart chocolate colour at dose of 1.0% w/w. Therefore, if you want to increase its chocolate taste, you can add 0.5% - 1.0% w/w of Chocolate Powder Flavour 4950 for more cocoa taste.

LEGAL STATUS

This flavour is compounded from natural, nature-identical and artificial flavouring ingredients which are FEMA GRAS, with Propylene Glycol USP and liquid carrageenan gum as carrier.

CLASSIFICATION

This flavour is classified as nature-identical and artificial flavour in all countries.

STORAGE

Keep sealed in a cool place away from direct sunlight. This product is stable for two years.
Shake well before use.

PACKING

25kg HDPE plastic drum

22.08.14