

PRODUCT INFORMATION

BUTTER CARAMEL FLAVOUR 4003

DESCRIPTION

A pale straw to yellow colour liquid with a strong butter caramel taste and aroma, with a slightly nutty back note.

Specific gravity at 25°C: 1.051 - 1.061

APPLICATION

This flavour is completely water soluble and is suitable for many application which desires a butter caramel aroma and flavour.

Recommended Dosage

- Butter Caramel dessert/pudding: 0.1 - 0.15% of base
- Butter Caramel syrup for topping: 0.5% w/w in syrup
- Ice-cream : 0.1 – 0.15% of ice-cream mix
- Confectionery caramel toffees : 0.2% w/w of toffee mass
- Cream filling : 0.1 – 0.2% of base

LEGAL STATUS

This flavour is compounded from nature-identical flavour ingredients which are FEMA GRAS with Propylene Glycol USP as solvent.

CLASSIFICATION

This flavour is classified as nature-identical for all countries.

STORAGE

Keep sealed in original packing in a cool place away from direct sunlight. This flavour improves with age and stable for two years.

PACKING

- 25kg HDPE plastic drum
- 5kg plastic container packed in a carton of 4 x 5kg