

PRODUCT INFORMATION

CARAMEL VANILLA FLAVOUR 2250

DESCRIPTION

A pale straw to yellow coloured liquid with a rich, creamy and milky vanilla and caramel taste and aroma. Upon aging and storage, it will develop to an orange tinge with well rounded fuller flavour.

Specific gravity at 25°C: 1.041 - 1.051

APPLICATION

This flavour is completely water soluble and therefore suitable for many water based application including emulsion system like ice-cream, dessert, etc.

Recommended Dosage

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|--|---|-------------------------------|
| • Cream filling | : | 0.1 – 0.15% of base |
| • Ice cream | : | 0.2% w/w in ice cream mix |
| • Confectionery (i) sugar e.g. toffees | : | 0.1 - 0.2% w/w of base |
| (ii) flavour e.g. Biscuits/Cakes | : | 0.2 – 0.25% w/w of batter mix |

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 is stable for two years.

PACKING

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