

PRODUCT INFORMATION

DARK CHOCOLATE FLAVOUR 1818 TS-OS

DESCRIPTION

A dark brown colour liquid with a rich taste and aroma of dark chocolate. This flavour is unique as it is both oil and water soluble.

Specific gravity at 25°C: 1.121 – 1.125

APPLICATION

	<u>Recommended Dosage</u>
• Biscuit	: 0.25% w/w of dough weight
• Wafer Biscuit	: 0.25% w/w of dough weight
• Cream Fillings	: 0.25% w/w in fat base
• Ice Cream	: 0.25% in ice-cream mix
• Chocolate	: 0.25% in chocolate base
• Snacks	: 0.25% flavouring oil base for coating

LEGAL STATUS

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

CLASSIFICATION

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

STORAGE

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

PACKING

- 25kg HDPE plastic drum
- 10kg plastic container
- 5kg plastic container packed in a carton of 4 x 5kg

THE PROOF OF THE PUDDING IS IN THE EATING!

Cookie is one of the applications that best demonstrates the efficacy of this flavour.

Try this recipe and taste the difference:

COOKIE RECIPE

<i>Ingredients</i>	Control	with Dark Chocolate Flavour 1818 TS-OS
Quantity (grams)		
Plain Flour	38.60	38.60
Vegetable Shortening	28.00	28.00
Cocoa Powder	5.00	5.00
Castor Sugar	21.00	21.00
Baking Soda	0.20	0.20
Water	7.0	6.75
Chocolate Dark Colour Liquid GA2413	0.20	0.20
<i>Dark Chocolate Flavour 1818 TS-OS</i>	- -	0.25
TOTAL	100.00	100.00

PROCEDURE:

1. Cream the vegetable shortening and castor sugar until fluffy.
2. Add water, chocolate dark colour liquid and flavour. Beat well.
3. Sift the powder ingredients. Add into the mixture, then mix well.
4. Refrigerate the dough for 10 minutes or more until hard enough to slice. Then put into baking sheets.
5. Bake for 10-15 minutes at 180°C or until the cookies are dark brown colour.

This demonstration shows the efficacy of the flavour in the cookies at 0.25% of Dark Chocolate Flavour 1818 TS-OS.

THE TASTE TELLS!

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