

PRODUCT INFORMATION

HAZELNUT FLAVOUR 3058/2001

DESCRIPTION

A pale straw to yellow coloured liquid with strong, more roasted and well-rounded hazelnut aroma and taste.

Specific Gravity at 25°C: 1.034 – 1.044

APPLICATION

This flavour gives an appetising and flavourful hazelnut taste that is ideal for confectioneries, ice cream, bakery and chocolate products. The recommended dosage is as follows:

- Chocolate Products : 0.15 % w/w
- Ice-Cream : 0.1 % - 0.15 % w/w of ice cream mix
- Fudge/ Caramel : 0.1 % - 0.15 % w/w of base
- Cream Filling/Frosting : 0.1 % w/w of fat base
- Cookies/Cakes : 0.2-0.3% w/w of cookies dough
- Yoghurt : 0.15 – 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 a cool place, away from direct sunlight. This flavour is stable for two years.

PACKING

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