

## **PRODUCT INFORMATION**

### **HAZELNUT POWDER FLAVOUR 3058/2001**

#### **DESCRIPTION**

A white fine powder with stronger, more roasted and nuttier hazelnut aroma and taste.

Bulk Density at 25°C: 0.570 – 0.575

#### **APPLICATION**

The recommended dosage is as follows:

- Coffee 3-in-1 : 0.1 % 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 : 0.05 % - 0.15 % w/w of fat base

#### **LEGAL STATUS**

This flavour is compounded from nature-identical flavour ingredients which are FEMA GRAS with Dextrose Monohydrate as carrier.

#### **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 high barrier bag packed in an outer carton

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