

## **PRODUCT INFORMATION**

### **MALTED MILK FLAVOUR 2001 NAT. NA-WS**

#### **DESCRIPTION**

A yellow to orange colour liquid with distinctive creamy, rich and caramellic aroma and taste of malted milk.

Specific gravity at 25°C: 1.055 – 1.063

#### **APPLICATION**

This flavour is developed using natural malted milk as a base with boosters that give a more flavourful and richer tasting product. One big advantage of this product is easily pourable to the last drop from the container.

#### **Recommended Dosage**

- Chocolate drinks / milk shakes: 0.05% - 0.10% w/w of base
- Biscuits : 0.25% w/w of base
- Confectionery : 0.25% w/w of base

#### **LEGAL STATUS**

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

#### **CLASSIFICATION**

This flavour is classified as natural for all countries.

#### **STORAGE**

Keep sealed in a cool place, away from direct sunlight. This product is stable for two years.

#### **PACKING**

25kg HDPE plastic drum

15.03.17