

## **PRODUCT INFORMATION**

### **RUM FLAVOUR 2528 NA**

#### **DESCRIPTION**

A pale straw to yellow colour liquid with a volatile fruity, sweet and caramelic aroma typical of rum matured in a barrel.

Specific gravity at 25°C : 1.001 – 1.011

#### **APPLICATION**

It is suitable for the following applications:

	<u>Recommended dosage</u>
• Bakery applications	: 1.0% w/w of batter
• In ice-cream rum and raisin type	: 0.1% of ice cream mix
• In chocolate filling cream	: 0.3% - 0.5%.

#### **LEGAL STATUS**

This flavour is compounded from aroma chemicals which are FEMA GRAS.

#### **CLASSIFICATION**

It 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 4x5kg