

## **PRODUCT INFORMATION**

### **VANILLA BEAN FLAVOUR 1127/200 NAT.NA-WS**

#### **DESCRIPTION**

A dark brown colour liquid with a strong aromatic vanilla bean extract aroma and taste.

Specific gravity at 25°C: 1.062 – 1.072

#### **APPLICATION**

This flavour imparts a full bodied vanilla taste to end products. This flavour is double the strength of Vanilla Bean Flavour 1127 NAT. NA-WS. It is a strong flavour designed for bakery applications.

- Biscuits/wafers : 0.1 – 0.15% w/w.
- Cakes/desserts : 0.1% w/w.
- Ice-cream : 0.1% w/w of base.
- Milkshake / Chocolate drink / Cereal drink : 0.05 – 0.1% w/w.

#### **LEGAL STATUS**

This flavour is compounded from natural flavours which are FEMA GRAS, with Propylene Glycol USP as solvent. It is free from alcohol and therefore, suitable for Halal and Kosher declaration and certification.

#### **CLASSIFICATION**

This flavour is classified as natural flavour for all countries.

#### **STORAGE**

Keep sealed in original container in a cool dark place away from direct sunlight best kept at 18°C. This flavour improves with ageing - stable for 2 years.

#### **PACKING**

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

