



PRODUCT INFORMATION

ORANGE SOM FLAVOUR 1134

APPEARANCE

A pale straw colour liquid with a typical citrus mix aroma of orange with a hint of grapefruit. Specific gravity at 25 deg C : 1.020 - 1.025

APPLICATION

This flavour is designed for beverage with or without juice, carbonated or without carbonation. Recommended dosage - Beverage: 0.1% in ready to drink. A booster and modifier in orange juicy. It gives aroma and improves the juicy taste which is essential in orange juice. It adds a new dimension in taste and flavour profile when added to pineapple juice at 0.05 - 0.10% in ready to drink. In sports or isotonic drinks it improves and boost the juicy taste in grapefruit or orange or even mandarin taste at 0.05 - 0.1% in ready to drink.

COMPOSITION

This flavour consists of Terpeneless Citrus Oils Natural, Aliphatic Esters, Orange Essence Natural, Mandarin Essence Natural and Propylene Glycol USP as solvent.

CLASSIFICATION

This flavour is compounded from natural essential oils and nature-identical aroma chemicals which are FEMA GRAS. It is classified as nature-identical flavour in all countries.

STORAGE

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

PACKING

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

BEVERAGE APPLICATION

This flavour is suitable for juice, carbonated or non-carbonated drinks, and is widely applied in energy drinks, sports & isotonic beverages, flavoured water, vitamin waters etc. Som is a tangerine fruit from Thailand and has a fresh, juicy, citrusy taste profile.

Som Isotonic Drink



Recipe:

Ingredients	% (w/vol)	g/L
Sugar	6.0	60
Sodium chloride	0.06	0.6
Calcium chloride	0.04	0.4
Potassium phosphate (Mono)	0.025	0.25
Calcium lactate	0.025	0.25
Sodium citrate	0.1	1.0
Sodium benzoate	0.025	0.25
Citric acid	0.15	1.5
<i>Som Flavour 1134 na-ws</i>	<i>0.10</i>	<i>1.0</i>
Still water to volume w/v	100	1000

1. Add sodium benzoate to about 800ml water.
2. Add Sugar, glucose and dissolve well.
3. Add Sodium chloride, Calcium Chloride, Calcium Lactate, Potassium Phosphate. Mix well.
4. Add citrate. Dissolve Well.
4. Add citric and malic.
6. Add flavors and colors.
7. Transfer to cylinder and fill to volume (1000ml).
8. Fill into hot fill bottles and pasteurize.
9. Cool and refrigerate.