



41 Jalan Pemimpin
#03-03 Kong Beng Industrial Building
Singapore 577186

Tel: +65 6353 7723 | +65 6354 0298
Fax: +65 6354 0468

BUTTER FLAVOUR 4001MF

DESCRIPTION

A light yellowish colour liquid with the aroma and flavour of melted butter.

Specific gravity at 25°C: 1.106 - 1.108.

APPLICATION

This flavour is heat-resistant to 250°C and is designed for flavouring biscuits, cakes and high boiling point confectionary and baking margarine.

RECOMMENDED DOSAGE

- Biscuits : 0.1% - 0.2% of dough weight
- Cakes : 0.1% of batter weight
- Margarine : 1% - 2% in margarine base
- Toffees : 0.1%

LEGAL STATUS

This flavour consists of nature-identical ingredients which are FEMA GRAS.

COMPOSITION

The main ingredients are Lactones, Aliphatic Acids, Aliphatic Alcohol, 2, 3-Butandione and Propylene Glycol USP Grade as solvent.

CLASSIFICATION

This flavour is classified as artificial in Asean countries and USA but classified as nature-identical in West Germany.

STORAGE

Keep sealed in a cool place, away from direct sunlight.

PACKING

- 25kg plastic drum
- 5kg plastic container packed in a carton of 4 x 5kg
- 1kg plastic container packed in a carton of 6 x 1kg