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BUTTER FLAVOUR 4024/300-OS

DESCRIPTION

A yellow coloured liquid with a strong distinctive fresh and creamy butter aroma and flavour. This is the concentrated version of Butter Flavour 4024-OS.

Specific Gravity at 25°C: 0.902 - 0.922

APPLICATION

Butter Flavour 4024/300-OS is an oil soluble flavour, which provides a strong well rounded butter taste in the finished product. This flavour can be uniformly mixed directly onto fat base ingredients or any applications that require oil soluble flavour.

This flavour can be easily blended into food which basically uses vegetable fat. The various product applications are flavouring, shortening, pastry margarine, butter and cream mixture at a suggested starting dosage of 0.02% to 0.07 % w/w of fat base.

LEGAL STATUS

This flavour is compounded from natural and nature-identical aroma chemicals, which are FEMA GRAS.

CLASSIFICATION

This flavour 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. Shake well before use.

PACKING

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