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## **DARK CHOCOLATE FLAVOUR 0970**

### **DESCRIPTION**

A dark brown colour liquid with the distinctive aroma of cocoa extract and dark chocolate taste.

Specific gravity at 25°C: 1.072 - 1.076.

### **RECOMMENDED DOSAGE**

- Biscuits : 0.25% w/w of dough weight
- Wafer Biscuits : 0.2% w/w of dough weight
- Cream Filling : 0.15% w/w of fat base
- Ice-cream : 0.2% w/w in mix
- Chocolate : 0.1 - 0.2% w/w in chocolate and vegetable fat base

### **LEGAL STATUS**

This flavour is compounded from natural and nature-identical ingredients which are FEMA GRAS with Propylene Glycol USP as solvent.

### **CLASSIFICATION**

This flavour is classified as nature-identical for all countries.

### **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