

PRODUCT INFORMATION

CHOCOLATE DARK FLAVOUR 1814 NAT.

DESCRIPTION

A dark brown colour slightly viscous liquid with a rich, full-bodied and pleasant taste and aroma of dark chocolate.

Specific gravity at 25°C: 1.076 - 1.086

APPLICATION

Recommended Dosage:

- Ice Cream : 0.20% in ice-cream mix + 3 - 5% cocoa powder
- Biscuit/Cakes/Pudding : 0.20% of dough weight + 3 - 5% cocoa powder
- Wafer Biscuit : 0.20% of dough weight
- Cream Fillings : 0.20% in fat base
- Chocolate Sauce : 0.20% of base
- Chocolate : 0.20% in milk chocolate base

LEGAL STATUS

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

CLASSIFICATION

It is classified as natural flavour in all countries.

STORAGE

Keep sealed in a cool place away from direct sunlight. This flavour matures with storage. It is stable for two years. Shake well before use.



PACKING

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

VK's NEW NATURAL DARK CHOCOLATE FLAVOUR ADDED INTO ICE CREAM: MAGNIFICO!

Ice cream is one of the applications that best demonstrate the efficacy of this flavour. Try this recipe and taste the difference.

ICE CREAM RECIPE

Ingredients	Control	With Chocolate Dark Flavour 1813	With Chocolate Dark Flavour 1814 NAT.
			
Quantity (% w/w)			
Caster Sugar	14.9	14.9	14.9
Skimmed Milk	53.6	53.4	53.4
Thickened Cream	25.9	25.9	25.9
Cocoa Powder	5.0	5.0	5.0
Chocolate Dark Colour Liquid GA2413	0.2	0.2	0.2
Caramel Liquid 50	0.4	0.4	0.4
Chocolate Dark Flavour 1813	0.0	0.2	-
<i>Chocolate Dark Flavour 1814 NAT.</i>	<i>0.0</i>	-	0.2
TOTAL	100.0	100.0	100.0

PROCEDURE:

1. Mix in the skimmed milk, thickened cream and caster sugar.
2. Add in the cocoa powder, chocolate dark colour liquid and caramel liquid.
3. Add the recommended flavour. Mix well.
4. Homogenize the mixture for 3-4 minutes until smooth and no lumps.
5. Pour the mixture into the freezer bowl with the paddle running.
6. Allow to freeze until the desired consistency is achieved.

This demonstration shows the efficacy of the flavour in the ice cream at 0.20% of Chocolate Dark Flavour 1814 Natural.

THE TASTE TELLS!

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