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CHOCOLATE POWDER FLAVOUR 4950 NATURAL

DESCRIPTION

A light brown colour powder with rich, creamy, milky chocolate aroma and taste. This is a 2-in-1 flavour, imparting richer chocolate colour and flavour.

Bulk Density at 25°C: 0.611 – 0.615

APPLICATION

This natural powder flavour is suitable for health food and drinks, and its recommended dosage is 5%w/w of base in the following tried and tested application/s:

- | | <u>Recommended Dosage</u> |
|----------------|---|
| • Cake/Biscuit | : 5% w/w of cake batter or dough weight |
| • Ice Cream | : 5%w/w in ice-cream mix |
| • Milk Shake | : 5% w/w of base |
| • Yoghurt | : 5% w/w of base |

LEGAL STATUS

This flavour is compounded from natural flavour ingredients which are FEMA GRAS. It does not contain any artificial colouring.

CLASSIFICATION

This flavour is classified as natural flavour for all countries.

STORAGE

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

PACKING

25kg high barrier bag packed in outer carton


THE PROOF OF THE PUDDING IS IN THE EATING/DRINKING!

Cookie and chocolate milk drink are example applications that best demonstrate the efficacy of Chocolate Powder Flavour 4950 Natural.

Try these recipes and taste the difference:

COOKIE RECIPE

Ingredients	Control	with CHOCOLATE POWDER FLAVOUR 4950 NATURAL
Quantity (% w/w)		
Plain Flour	43.60	38.6
Butter (softened)	14.00	14.00
Vegetable shortening	14.00	14.00
Castor sugar	21.00	21.00
Baking soda	0.20	0.20
Iodized salt	0.20	0.20
Water	7.00	7.00
Chocolate Powder Flavour 4950 Natural	--	5.00
TOTAL	100.00	100.00




PROCEDURE:

1. Cream the butter, vegetable shortening and castor sugar until fluffy.
2. Add the water. Beat well.
3. Dry mix the powder ingredients, together with the 5% Chocolate Powder Flavour 4950 NAT.
4. Add the sieved powder ingredients. Mix well.
5. Refrigerate the dough for 15 minutes. Roll/cut in grease proof/baking paper.
6. Bake for 10-15 minutes at 180°C until the cookies are brown in colour.

CHOCOLATE MILK DRINK

Ingredients	Control	with CHOCOLATE POWDER FLAVOUR 4950 NAT.
Quantity (% w/w)		
Castor sugar	9.00	9.00
Fresh milk	91.00	86.00
Chocolate Powder Flavour 4950 Natural	--	5.00
TOTAL	100.00	100.00



PROCEDURE: Mix well together all the ingredients. Serve cold.

THE TASTE TELLS!