



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

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

CHOCOLATE POWDER FLAVOUR 5225

DESCRIPTION

A brown free flow powder with an appetising aroma and flavour of milk chocolate.

Specific gravity at 25°C: 0.550 - 0.555.

APPLICATION

This product imparts the flavour of milk chocolate at a recommended dose of 0.5% w/w of base for most applications.

RECOMMENDED DOSAGE

1. Chocolate drink - sugar has to be added according to taste together with extra milk either in powder form or fresh milk in liquid form. In which case, just add say a tablespoon to milk and sugar.
2. In the formulation of chocolate powder instant drink where milk powder and sugar has to be added to the above product.
 - Biscuit Cream Filling : 1% w/w in fat base
 - Ice-cream : 1% w/w in ice-cream mix
 - Cakes / Biscuits : 1% w/w of cake mix or dough weight

Manufacture of Kosher or Halal and low calories chocolate sauce or coating: Use 25% w/w of the above product together with other carriers in your formulation. If extra sweetness is required, incorporate our Sweetening Agent 3000 at 0.5% w/w in the formulation.

LEGAL STATUS

This product is made from natural cocoa powder with our vanilla and condensed milk powder flavours. All ingredients are FEMA GRAS.

CLASSIFICATION

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

STORAGE

Keep sealed in a cool place, away from direct sunlight. It is stable for at least 1 year.

PACKING

- 20kg high barrier bag packed in and outer carton