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CHOCOLATE VANILLA 1251-2

DESCRIPTION

A dark brown viscous liquid with a distinctive aroma of milk chocolate.

Specific gravity at 25°C: 1.122 - 1.125

RECOMMENDED DOSAGE

- Biscuits / Wafers : 0.25% of dough weight
- Cream Fillings : 0.15% in fat base
- Ice-cream : 0.2% in ice-cream mix
- Chocolates : 0.2% in chocolate base

LEGAL STATUS

This flavour consists of natural cocoa extract and nature-identical aroma ingredients like Vanillin, Maltol, Pyrazines, Aliphatic Aldehydes, Gamma and Delta-Lactones with Propylene Glycol USP grade as solvent.

CLASSIFICATION

This flavour is classified as artificial in all countries except West Germany, which is classified as nature-identical.

STORAGE

Keep sealed in a cool place, away from direct sunlight. This flavour improves with age.

PACKING

- 25kg plastic drum