



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

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

COCONUT MILK FLAVOUR 1712 NAT. NA-WS

DESCRIPTION

A clear colourless liquid to pale straw with distinctive creamy coconut aroma which is similar to pressed coconut milk. However, upon aging and storage, it will start to develop to pink to orange colour but with a fuller flavour profile.

Specific gravity at 25°C: 1.016-1.066

APPLICATION

It is designed to replace natural coconut milk or extend its use. The main advantage for using this flavour is that it will not cause rancidity problem as compared with using a natural product for the following applications:

RECOMMENDED DOSAGE

- Desserts : 0.10%
- Ice-Cream/ Cream Fillings : 0.10% of base
- Cakes : 0.10% - 0.20% of batter weight
- Biscuits : 0.10% - 0.20% of dough weight

LEGAL STATUS

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

CLASSIFICATION

It is classified as natural for all countries.

STORAGE

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

PACKING

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