



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

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

CONDENSED MILK POWDER FLAVOUR 2012

DESCRIPTION

A white fine powder with full cream milk aroma of condensed milk.

Bulk density at 25°C: 0.540 - 0.545

APPLICATION

This flavour is developed for powder mixes such as cake mix, dessert mix, ice-cream mix, instant beverage mix (3-in-1 coffee or tea, instant cereal drinks, chocolate milk drinks, etc). The recommended dosage in all the above applications is 0.2% w/w in the final product (i.e. for a 5 times dilution factor, the dosage in the beverage mix 1%). This flavour can also be incorporated in cream fillings e.g. biscuit cream fillings.

LEGAL STATUS

This flavour is made from nature-identical ingredients which are FEMA GRAS. The main ingredients are Gamma and Delta Lactones, Maltol, Vanillin with Dextrose Monohydrate and rice flour as carrier.

CLASSIFICATION

This flavour is classified as artificial in most countries and nature-identical in some European countries.

STORAGE

Keep sealed in a cool place, away from direct sunlight and moisture.

PACKING

- 25kg carton
- 3kg carton packed in an outer carton of 8 x 3kg