



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

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

HAZELNUT FLAVOUR 3046 TS NA-WS

DESCRIPTION

A light orange to brownish orange colour liquid with distinct, aromatic and nutty hazelnut aroma and taste.

Specific gravity at 25°C: 1.009 – 1.029

APPLICATION

This flavour gives an appetising and flavourful hazelnut taste that is ideal for confectioneries, ice cream, bakery and chocolate products.

RECOMMENDED DOSAGE

- Chocolate Products : 0.1 % - 0.15 % w/w
- Ice-cream : 0.1 % - 0.15 % w/w of ice cream mix
- Fudge / Caramel : 0.1 % - 0.15 % w/w of base
- Cream Filling / Frosting : 0.05 % - 0.15 % w/w of fat base
- Cookies / Cakes : 0.2-0.3% w/w of cookie dough

LEGAL STATUS

This flavour is compounded from nature-identical aroma chemicals which are FEMA GRAS with Propylene Glycol as solvent.

CLASSIFICATION

It is classified nature-identical for all countries.

STORAGE

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

PACKING

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