



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

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

EGG AND MILK FLAVOUR 5001

DESCRIPTION

A pale straw to yellowish coloured liquid with rich milky aroma and creamy egg flavour at the background note. However, upon aging and storage, the colour will develop to orange but with fuller and well-rounded flavour.

Specific gravity at 25 deg C: 1.057 - 1.077

APPLICATION

This product gives the rich and natural banana flavour ideal for various applications.

RECOMMENDED DOSAGE

- Biscuit/ Cookies : 0.2% - 0.25% w/w of dough weight
- Bread/ Cakes : 0.2% - 0.25% w/w of batter mix
- Milk Chews : 0.15% of base
- Dairy based product : 0.1% to 0.2% w/w of base
- Egg mix : 0.1% - 0.2% of base

LEGAL STATUS

This flavour consists of nature-identical aroma ingredients which are FEMA GRAS

CLASSIFICATION

It is classified as nature-identical flavour in all countries.

STORAGE

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

PACKING

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