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## ETHYL VANILLIN POWDER FLAVOUR 1015

### DESCRIPTION

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

Bulk density at 25°C: 0.445 – 0.455

### APPLICATION

This is an intermediate flavour base which is 20x concentrate for making single strength ethyl vanillin powder flavour. It is not directly usable for product application.

### LEGAL STATUS

The main ingredient of this flavour is Ethyl Vanillin which is an artificial ingredient but is generally permitted worldwide.

### CLASSIFICATION

It is classified as artificial flavour in all countries.

### STORAGE

Keep in a cool dry place away from direct sunlight. This product is stable for 2 years.

### PACKING

- 25kg high barrier plastic bag packed in an outer paper carton