



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

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

ETHYL VANILLIN POWDER FLAVOUR 1055

DESCRIPTION

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

Specific gravity at 25°C: 0.636 - 0640

APPLICATION

This flavour give the sweet Ethyl Vanillin taste which is more intense than Vanillin. The strength and sweetness is about 3 to 4 times stronger than Vanillin. This flavour gives more than sweetness strength when compare to Vanillin. It incorporates delta and gamma lactones which impart creaminess with Dextrose Monohydrate as carrier. It is particularly good in all bakery products such as biscuits, cookies, cakes, chocolate products, toffees, ice-cream and cereal products. The recommended dosage is 0.1% for all bakery, chocolate and confectionary products. The recommended dosage for beverage products such as milk shakes, chocolate drinks, cereal drinks is 0.05% of base weight.

INGREDIENTS

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 and does not have serious caking problem even after prolong storage.

PACKING

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