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FRESH CREAM FLAVOUR 20002 NAT.

DESCRIPTION

A colourless to pale straw colour liquid with rich, dairy, creamy aroma and flavour.

Specific Gravity at 25°C: 1.028 – 1.078

APPLICATION

The main objective of this flavour is to give a full natural dairy creamy aroma and flavour. This flavour has the fresh creamy notes and also the full milky mouth feel. This flavour can be applied on drinks, palm fats, creamer, wafer filling, chocolate products and soft candies. Generally, the recommended application dosage is as follows:

- Beverages/ UHT drinks : 0.1% w/w in RTD
- Soft chews : 0.1% to 0.15% w/w of base
- Biscuit/ Cookies : 0.1% w/w to 0.15% w/w of dough weight
- Cream Fillings : 0.1% to 0.2% of base
- Cakes : 0.1% to 0.2% w/w of batter mix
- Chocolate : 0.1% to 0.2%w/w of base
- Bread : 0.1% to 0.15 w/w of base

LEGAL STATUS

This flavour is compounded from natural flavour ingredients which are FEMA GRAS with Propylene Glycol USP Grade as solvent.

CLASSIFICATION

This flavour is classified as natural for all countries.

STORAGE

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

PACKING

- 25kg plastic drum
- 12kg plastic drum
- 5kg plastic container packed in a carton of 4 x 5kg