

PRODUCT INFORMATION

LEMON CURD FLAVOUR 1082 NATURAL

DESCRIPTION

A yellow colour liquid with full aromatic natural lemon and rich, creamy and buttery aroma and taste.

Specific gravity at 25°C: 0.908 – 0.918

APPLICATION

This flavour imparts zesty, citrusy and strong lemon and creamy, buttery flavour in bakery and confectionery end products. This flavour is acid-sensitive, and adjusting the acidity level brings out the flavour. The recommended dosage is as follows:

Candies	: 0.1% w/w of base + 0.10% w/w citric acid
Jellies / Jams	: 0.1% w/w of base + 0.30% w/w citric acid
Cookies / cakes	: 0.1% w/w of dough wt. + 0.15% w/w citric acid
Pies / tarts	: 0.1% w/w of dough wt. + 0.15% w/w citric acid
Beverages / cocktails	: 0.1% w/w + 0.15% w/w citric acid

LEGAL STATUS

This flavour is made from natural lemon oils and natural butter aroma chemicals which are FEMA GRAS.

CLASSIFICATION

This flavour is classified as natural in all countries.

STORAGE

Keep sealed in a cool (18-20°C ideal temperature) and dry place away from direct sunlight. It is stable for two years.

PACKING

- 25kg HDPE plastic drum
- 5kg plastic container packed in a carton of 4x5kg

THE PROOF OF THE PUDDING IS IN THE EATING!

Cookie is one of the applications that best demonstrates the efficacy of this flavour.

Try this recipe and taste the difference:

COOKIE RECIPE

Ingredients	Control	with Lemon Curd Flavour 1082 Natural
Quantity (grams)		
Plain Flour	43.60	43.60
Vegetable shortening	28.00	28.00
Castor sugar	21.00	21.00
Baking soda	0.20	0.20
Iodized salt	0.20	0.20
Water	6.85	6.75
Citric acid	0.15	0.15
<i>Lemon Curd Flavour 1082 Natural</i>	-	0.10
TOTAL	100.00	100.00

PROCEDURE:

1. Cream the vegetable shortening and castor sugar until fluffy.
2. Add water, citric acid and flavour. Beat well.
3. Sift the powder ingredients. Add into the mixture, then mix well.
4. Refrigerate the dough for 10 minutes or more until hard enough to slice. Then put into baking sheets.
5. Bake for 10-15 minutes at 180°C or until the cookies are yellowish brown in colour.

This demonstration shows the efficacy of the flavour in the cookies at 0.10% of Lemon Curd Flavour 1082 Natural.

THE TASTE TELLS!

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