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## NON-DAIRY BUTTER COOKIE FLAVOUR 4428-TS

### DESCRIPTION

A light yellow to deep yellow colour liquid with rich, creamy butter aroma and taste.

Specific gravity at 25°C: 1.132 - 1.142.

### APPLICATIONN

This flavour is specially designed to give a rich and creamy butter aroma and taste for baked products such as cookies, biscuits and other bakery products.

### RECOMMENDED DOSAGE

- Biscuits : 0.05%w/w - 0.15%w/w of dough weight
- Cakes : 0.1%w/w - 0.2%w/w of batter weight

### LEGAL STATUS

This flavour is compounded from nature-identical aroma chemicals which are FEMA GRAS with Triacetin as solvent.

### CLASSIFICATION

This flavour is classified as nature-identical for 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

### 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:

Ingredients	Control	Using butter and vegetable shortening	Using only vegetable shortening
Quantity (% w/w)			
Plain flour	48.00	47.95	47.90
Butter	28.00	14.00	0.00
Vegetable shortening	0.00	14.00	28.00
Icing sugar	20.00	20.00	20.00
Water	4.00	4.00	4.00
<b><i>Non-Dairy Butter Cookie Flavour 4428-TS</i></b>	<b><i>0.00</i></b>	<b><i>0.05</i></b>	<b><i>0.10</i></b>

<b>TOTAL (%)</b>	100.00	100.00	100.00
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## PROCEDURE

1. Cream the butter, vegetable shortening and icing sugar until fluffy.
2. Add the water. Beat well.
3. Add the recommended flavour. Mix well.
4. Refrigerate the dough for 10 minutes.
5. Roll/cut in greaseproof/baking paper.
6. Bake for 10-15 minutes at 180°C until the cookies are pale cream in colour.

This demonstration shows the efficacy of the flavour in the cookies at 0.05% - 0.10% of Non-Dairy Butter Cookie Flavour 4428-TS. The taste tells!