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VANILLA EXTRACT POWDER FLAVOUR 1028M NATURAL

DESCRIPTION

A white crystalline free flowing powder with real taste of natural vanilla extract boosted with natural Vanillin which gives a very full aromatic richness in the end product.

Bulk Density at 25°C : 0.615– 0.625

APPLICATION

This flavour imparts a rich vanilla flavour with a full aromatic background taste. It is particularly recommended for flavouring premium ice-cream, milk shakes, chocolate products, toffees, milk candies and bakery products such as cookies, cakes, cream filling and wafers biscuits.

RECOMMENDED DOSAGE

- Cakes/ Cookies : 0.2% of dough weight or cake batter
- Ice-Cream : 0.1%- 0.2% w/w in ice-cream mix
- Chocolate Drink : 0.2%w/w in ready to drink
- Confectionery : 0.2% w/w of base for toffees and chocolate confectioneries
- Milk/ Chocolate Beverage : 0.1%- 0.2% w/w

LEGAL STATUS

The main ingredients of this flavour are natural vanillin with the carrier Dextrose Monohydrate. It does not contain any drying agent.

CLASSIFICATION

This flavour is classified as natural flavour for all countries.

STORAGE

Keep sealed in cool place away from direct sunlight. This product is stable for two years and does not have serious caking problem.

PACKING

- 25kg high barrier bag packed in an outer carton.