

APITO BUTTA VANILLA ESSENCE

BUTTA VANILLA is an essence designed to give a butter type flavour to all products incorporating margarines or shortenings.,The addition of BUTTA VANILLA to sweet pastry made from animal or vegetable shortenings gives a pleasant total flavour which is not too typical vanilla but a background butter type flavour. It is also recommended for use in mock creams to improve the flavour.,The recommended usage rate is 0.3% to 0.35% on other ingredients or 3g to 3.5g per 1kg of products. This usage rate is suitable for all lines such as sweet pastry and mock cream.

USAGE

The usage rate is varied to suit flavour requirements.

INGREDIENTS

Water, Humectant (1520), Vegetable Oil, Stabiliser (413, 415), Whole Milk Powder, Egg Powder, Flavour, Salt, Antioxidant (300,330)

PACKAGING

Code
4610-20

Size

Type
Bottle

Palletisation



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

24 Months (720) days



TYPE

Liquid



ALLERGENS

Milk, Egg



CATEGORY

Flavours & Colours



FINISHED PRODUCT

Cake