

# APITO BUTTA VANILLA ESSENCE

## **OVERVIEW**

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**

<b>Code</b> 4610-20		Type Plastic Containers	Palletisation
	<b>C</b>		
STORAGE	SHELF LIFE	TYPE	ALLERGENS
Cool, Dry & Dark Condition	ons 24 Months (720) days	Liquid	Milk, Egg
<b>:</b> =	99	90	
CATEGORY	INGREDIENT	INGREDIENT FEATURES	
Colourings, Essences & Pastes, Essences Vegetarian		arian	Apito