

Product Specification

Tuesday, 23 April 2024

Essences & Flavoring Pastes - Flavouring Pastes, Essences & Sauces

05/2017

Product Name: BUTTA VANILLA

Product Code: 4611

Description: A paste with butter vanilla flavour for confectionery and bakery products.

Function: To provide vanilla flavour and colour for all types of baked goods.

Usage: 0.2-0.4% on cake batter, fondant, filling cream or ice-cream weight

Ingredient Listing: Water, Solvent (E1520), Permitted Flavouring, Egg Yolk Powder, Thickener (E415), Non Fat

Milk Solids, Salt, Permitted Preservative (E202), Permitted Colouring (E150(d), E171, E110).

Packaging: Jar 2 kg.

Shelf Life & Keep well at ambient (30 ± 5° C) and dry condition in its original packing away from direct

Storage: sunlight and heat for at least 12 months

NutritionEnergy - kJ41Information (perEnergy - kCal10100g):Protein- q0.6

Fat - Total g 0.6
Fat - Saturated g 0.2
Carbohydrate - Total g 1.2
Carbohydrate - Sugar g 0.5
Sodium - mg 323

Egg

Egg Products

Milk

Milk Products

Typical Analysis: Total Plate Count< 10000 cfu / g

Yeast & Moulds < 100 cfu / g Coliforms < 100 cfu / g

General: All ingredients and GMO or other ingredients statement for this product comply with the

Malaysian Food Regulations and are subject to change. Customer exporting this product or finished items made from this product, should check the regulations of the importing country. The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from

using the claim.

Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and

seed products