



VK AROMATICS INTERNATIONAL

PRODUCT INFORMATION

SANTAN FLAVOUR 10001

DESCRIPTION

A clear colourless liquid when freshly made developing to a light orangey tinge, distinctive creamy aroma which is coconutty like that of pressed coconut milk. On storage, it will start to develop to pink colour and more prominent as it aged.

Specific gravity at 25 deg C : 1.031 - 1.051

APPLICATION

It is designed to replace natural coconut milk or extend its use. The main advantage for using this flavour is that it will not cause rancidity problem as compare with using a natural product for the following applications:

	<u>Recommended Dosage</u>
• Desserts	: 0.1%
• Ice-Cream / Cream Fillings	: 0.1% of base
• Cakes	: 0.2% of batter weight
• Biscuits	: 0.25% of dough weight

CLASSIFICATION

It 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.

VK AROMATICS INTERNATIONAL
(Business Reg No. 45172500W)

41, Jalan Pemimpin, #03-03/Fty. #01-01, Kong Beng Industrial Building, Singapore 577186
Tel: (65) 6353 7723 / 6354 0298 Fax: (65) 6354 0468 E-mail: sales@vka.com Website: www.vka.com
J.B. Office: 2 & 4, Jalan Mahir 4, Taman Perindustrian Cemerlang, 81800 Ulu Tiram, Johor, Malaysia.
Tel: 607-861 9006 /9007 Fax: 607-861 9008 Email: janice_vkc@yahoo.com.my Website: www.vkcaromatics.com