

PRODUCT DETAILS FOR WATER BASED FLAVOURS

By adding to your base ingredient, it will add flavour along with the aroma.

Baking & Dessert Application:

Use it in baking and dessert applications, like cake & biscuit batters, icings, frostings, ice cream, cream and macarons.

It isn't a sweetener, so you may require additional sugars to taste, in your base ingredient (ie Milkshakes)

Chocolate Applications:

Flavours are a great addition to create a flavoured, soft centred filling for chocolates.

Add ½ tsp to a ¼ cup of Plain Fondant Crème and mix.

Note: Flavours are not suitable to flavour chocolate, as they may cause it to seize as you are adding a water-based product to an oil based product.

We recommend using our Flavoured Oils for Chocolate / Lip Balm applications.

How Much:

Dosage Rate - 2-3 Drops, or between 0.1-0.10%

Use an eye dropper for accurate measuring.

Once opened, stored in cool dry conditions away from direct sunlight and heat. Shelf life is greater than 24 months if stored correctly.

Suitable for Kosher dietary requirements

Not suitable for Halal dietary requirement

Suitable for Vegan & Vegetarian Dietary requirements

Made in Australia from local and imported Ingredients.

Ingredients:

BUBBLEGUM: Flavour (E133)

BUTTER: Flavour

CHRISTMAS:

FAIRY FLOSS: Flavour

HAZELNUT: Flavour

HONEYCOMB: Flavour

LEMONADE: Flavour

LIME: Flavour, Colour (E102, E133)

MUSK: Flavour (E122, E123, E124)

PASSIONFRUIT: Flavour, Colour (E102, E110))

PINEAPPLE: Flavour, Colour (E102, E110,)

ROSE: Flavour (E122, E123, E124)

RUM: Flavour

TOFFEE APPLE: Flavour

TUTTI FRUITI: Flavour