



Data Sheet

Vanilla Flavour-Mix, Type: 5041

Powdered flavour-mix with colour β -carotene

Fields of Application

To add taste and colour in:

- dairy and dessert products
- fine bakery products and bakery mixes
- fillings and glazes
- confectionery
- ice-creams

Advantages

- easy use in liquid and powdered products
- less time-consuming weighing of separate components



Product Information

Required Quantity: depending on the field of application at least 0,5 %

Composition: glucose syrup, lactose, flavour, colour β -carotene

Nutrition Facts: 100 g contain on average:

approx. 0 g	fat
approx. 0 g	protein
approx. 95 g	carbohydrate

Further Details:

flavour components	:	natural flavours, nature-identical flavours, flavour extracts
appearance	:	cream-coloured, fine powder
odour/taste	:	vanilla

Microbiological Data:

total plate count	pro g :	max. 5.000
mould	pro g :	max. 50
yeast	pro g :	max. 50
Enterobacteriaceae	in 1 g :	negative
E. coli	in 1 g :	negative
pathogenic micro-organisms	:	negative

Packaging: paper bags of 25 kg with inner PE-layer

Storage / Shelf Life: minimum of 12 months, when being stored in original packing in a cool and dry place (approx. 18° C and approx. 60 % relative humidity).

