



NATURAL FLAVOR, MOUTHFEEL ENHANCER TYPE – 1 CONCENTRATE

DATE: 06/28/07

LEGAL STATUS: GRAS, CFR 172.510
Natural US 21 CFR 101.22, Kosher
Natural EEC 88/388 Article 1(2)(b)(i)
Hno 2930.90

PRODUCT CODE: 7000937

INGREDIENT STATEMENT: Natural Flavor

APPEARANCE: Clear Liquid

COLOR: Colorless

TASTE: Replaces the Mouthfeel lost when sugar is reduced or removed from an application. Especially useful for dairy applications, or where a long lasting Mouthfeel is desired. Also reduces the fatty Mouthfeel in low fat products. Improve the “leggyness” and aged Mouthfeel of wine.

FLAVOR USE: Oral Care, Beverages and Sweet Goods

USE LEVEL: 3 – 7ppm as consumed

SOLUBILITY: Soluble in Alcohol, Oil and PG

Technology Improving Taste