Strawberry Natural Flavouring



PROFESSIONAL



Strawberry

NATURAL FLAVOURING

for cooking, baking, desserts and more.

15ml

For the food professional

high strength use by the drop (

Foodie Flavours is all about innovation. Putting seriously professional flavouring in the hands of serious foodies.

For best results dilute into a key wet ingredient such as water, milk or egg.

Try 1ml (approx. 20 drops*) per kg of food and adjust to taste.

Maximum use: 3.1ml per kg in foodstuffs 0.9ml per litre in beverages

* 1 drop is about 0.05ml

Sediment may naturally occur. Shake before use.

Foodie Flavours Ltd. Icknield Way Industrial Estate Icknield Way, Tring, Hertfordshire HP23 4JZ Made in the UK Ripe red strawberry flavour - ideal for bakery, ice cream, jams and more.

- ✓ Suitable for vegetarians and vegans
- ✓ Gluten-free
- ✓ Egg-free, Dairy-free
- ✓ Made in the UK

For more information visit www.foodieflavours.com

Ingredients: Natural flavouring, propylene

Natural flavouring, propylene glycol (E1520).

Allergy Advice May contain traces of nuts.

Store in a cool, dry place away from direct heat and sunlight.

Keep out of the reach of children. Avoid contact with eves and skin.

FLAMMABLE.

For use in foodstuffs. Not to be consumed directly.

