



# RHUBARB

A natural flavouring  
for cooking, baking,  
desserts and more.

15ml

Not just for cakes and bakes, the flavouring can be added to ice cream, icing, desserts, meringues and sauces.

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:**

3ml per kg in foodstuffs

0.9ml per litre in beverages

\*1 drop = 0.05ml

Sediment may naturally occur. Shake well before use.

**Ingredients:**

Natural flavouring substances, propylene glycol (E1520).

**May contain traces of nuts.**

**Suitable for vegetarians.**

**Gluten-Free.**

**Store:**

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

**Keep out of the reach of children.**

**Avoid contact with eyes and skin.**

For use in foodstuffs.

Not to be consumed directly.

Made for Lakeland in UK.