



AROMATIC FLAVOURS

OVERVIEW

A broad selection of first-class flavours for a pure, rich and natural taste when used in baking, confectioneries and desserts. By combining the best that nature has to offer, with a real passion for flavours, Bakels open up a new world of taste sensations, under our stamp of quality: Aromatic.

Many flavours are available all-natural, with and without colourings.

BENEFITS INCLUDE:

- Bake and freeze/thaw stable
- Easy to measure up and distributes quickly – regardless of the area of usage, lending it to a wide range of applications.
- It is economical and easy to use due to the concentration, which gives an excellent result independent of the fat and water content of the final application.
- For flavouring a wide range of flour confectionery products, almond goods, fillings, jellies, and creams.
- Choose from flavours such as; fruit & berries, citrus, nuts & beans, spices, toffee or liqueur.

Download brochure [here](#):

USAGE

5-10 g/kg on total weight.

PACKAGING

Code
N/A

Size
12 x 1kg

Type
Bottle

Palletisation



STORAGE

Cool and dry conditions: 10-18°C



SHELF LIFE

730 days



TYPE

Liquid



CATEGORY

Flavours, Flavours & Colours



FINISHED PRODUCT

Confectionery, Cookies, Cupcake,
Dessert, Ice Cream, Swiss Roll



BRANDS

Aromatic®