



ALMOND EXTRACT

GENEROUS & INTENSE

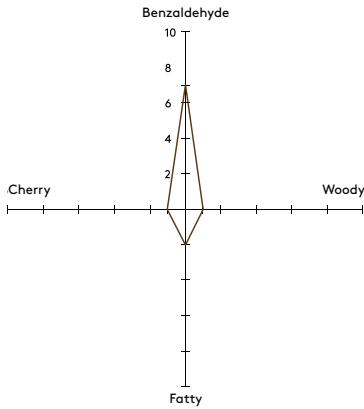
ROUNDNESS AND CHARACTER FOR A TIMELESSLY INDULGENT FLAVOUR PROFILE

INNOVATE WITHOUT CONSTRAINTS

First range of emulsified extracts designed with technology allowing them to be used for all kinds of applications

AUTHENTIC TASTE

A flavour profile staying true to the original raw material: the natural, complex and powerful intensity of bitter almond



FEATURES

- Concentrated flavour solution: replaces the raw material
- Flavour standardisation: ensures consistent organoleptic quality
- Versatile extract, suitable for a wide range of applications: ice creams, biscuits, cream bases, mousses, etc.



CONCENTRATED AND EASY TO MEASURE
20 g per kilo of mixture



MADE IN FRANCE

STORAGE RECOMMENDATIONS

Shake well before using
Store at room temperature
in a cool, dark place

SHELF LIFE 24 Months

REFERENCE:

500ml EXTAMAN500

PACKAGING
Box of 6 bottles

