

Heat-Resistant

EMULCO



We created the **Emulco** series back in 1978 and it's still our most popular range of flavours till today.



Heat-resistant and rounded flavours that are perfect for use in applications that involve heat up to 220°C, such as bakery and confectionery products.



Our Emulco series uses technology that incorporates a higher quantity of natural ingredients (i.e. achieve higher amounts of milk powder in a milk emulco flavour). Upon heating, the flavour finishes in the product; giving a strong, clean and rounded flavour. Finally when combining this with flavour precursor, this contributes to its superior heat-resistance attribute.



| Flavours Profile | |
|-----------------------|--|
| Chocolate | Dark, Milky, Malty, Caramellic, Nutty |
| Coffee | Cappucino, Mocha, Espresso, Roasted, Smoky |
| Coconut | Creamy, Toasted, Oily, Nutty, Sweet |
| Milk | Creamy, Condensed, Fresh, Milky |
| Orange | Peely, Sweet, Juicy, Pulpy |
| Butterscotch | Sweet, Buttery, Creamy, Caramellic |
| Mango | Juicy, Peely, Ripe, Pulpy, Green |
| Strawberry | Fruity, Jammy, Sweet, Ripe, Green |
| Coconut Pandan | Green, Sweet, Creamy, Fresh, Fragrant |
| Butter | Creamy, Milky, Buttery, Fruity, Oily |

HEAT STABILITY
 Flavour retention after heated application



FLAVOUR STRENGTH
 A little goes a long way = cost savings



PROVEN / LAB TESTED
 In-house R&D trialed and tested product



WIDE VARIETY
 Choose from an extensive range of flavour profiles

